



DERRY COLL  
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FIRST PUBLISHED 1977  
1719

SH CONGREGATIONAL  
EAST DERRY

CHURCH  
N H

FAVORITE  
RECIPES



B. C. FERRY





### A Brief History of First Parish Church

On April 12, 1719, sixteen families of Scotch-Irish immigrants assembled under a large oak tree on the east side of Beaver Pond to hear the first sermon ever preached in this region. They had come from northern Ireland the year before and had chosen this area called Nutfield to be their new home. The day before they had come on horseback through the unbroken wilderness to this place from Haverhill and Dracut bringing with them their minister from Londonderry, Ireland, the Rev. James MacGregor.

In May they organized themselves into a Christian church and presented a formal call to Mr. MacGregor to become their pastor and religious teacher. This was the first Presbyterian Church in New England.

The first building was constructed in 1722 on a site just north of the present building. It was located as near the center of their 105 lots as would be convenient. It measured 45 feet by 50 feet and was high enough for one gallery. In 1723 there were 230 communicants. In 1729, the year of Mr. MacGregor's death, there were 375 members. The maximum membership was reached in 1734 at over 700. It was a very prestigious church. We are told that when Rev. William Davidson was installed as

pastor in 1739, he received a salary substantially greater than the Governor of New Hampshire and also greater than the minister in Portsmouth.

In 1739 about 40 families were dismissed to form the West Parish (now the Presbyterian Church in Londonderry). In 1741 the church in Windham was formed.

A larger building was needed, so in 1769 a new building was raised. It was 46 feet by 61 feet and high enough for galleries on three sides and a lofty sounding board over the pulpit. The steeple was more slender than the present one. The pulpit on the north wall was raised about four feet; the pew for the ruling elders was immediately in front of it and the pew for the deacons was in front of that -- all facing the south. The congregation sat in box pews which were raised about six inches off the ground. The main door was on the south side and opened into the center aisle.

In 1795 a group of parishioners withdrew and formed a Congregational church and society called the "Third Parish in Londonderry." In 1809 a joint committee drafted an agreement for the reuniting of these two parishes. The reorganized parish was established independent of either the Presbytery or the sister Congregational Churches, but the form of



worship was essentially Congregational. They joined together under the new minister, Rev. Edward L. Parker, who did much for the church and town during his 40 years here.

This second house of worship was enlarged in 1822 by being split and 24 feet added in the middle. A new steeple was built to hold the first church bell heard in Derry, a gift from the legacy of Jacob Adams, the founder of the Adams Female Academy. Two stoves were installed to provide the first heating system. It is interesting that the box pews were added in the new middle section. There were now two entry doors on the south opening into the two aisles which separated old and new.

Further remodeling was done in 1845 when a new floor was built to provide for a town hall and vestry on the lower level and a spacious audience room on the top floor. The pulpit was moved to the west wall and the front doors to the east. There was only one gallery, in the east, and the box pews were replaced with straight pews (the box pews were used as paneling downstairs).

In the early 1880's the interior of the sanctuary was completely refurbished (from the legacy of David Bassett, a descendant of James MacGregor). The memorial windows and plaques were installed before

the Rededication Service in 1884. The clock was added in the tower around 1877, a gift from the legacy of Harriet Taylor.

The present organ was installed in 1959 replacing one which had served since 1839. A new Christian Education building was built and dedicated as the Helen Noyes Building in 1973. The Shepard Memorial Chimes and Carillon were dedicated in 1974 in memory of Alan "Bart" Shepard, Sr. who served as organist of the church for over 50 years. Many other changes have taken place in the building over the years including electricity, a complete heating system, running water, a new kitchen, and numerous others. But the strong Christian spirit of the first founders continues to be alive in First Parish Church and its members continue to work to make this a good community.



## TABLE OF CONTENTS

1. Cookies, Cakes and Candy
2. Desserts and Pie
3. Casseroles and Vegetables
4. Salads and Dressings
5. Hors d'oeuvres
6. Breads, Rolls and Muffins
7. Meats, Poultry and Fish
8. Pickles and Preserves
9. Miscellaneous:
  - Beverages
  - Soups and Chowders
  - Breakfast

STUDYING  
SOME OF THE  
PROBLEMS

The first problem is the fact that the present system of education is not adapted to the needs of the individual child. It is a system of rote learning and mechanical drill, which does not develop the child's individuality or his power of reasoning.

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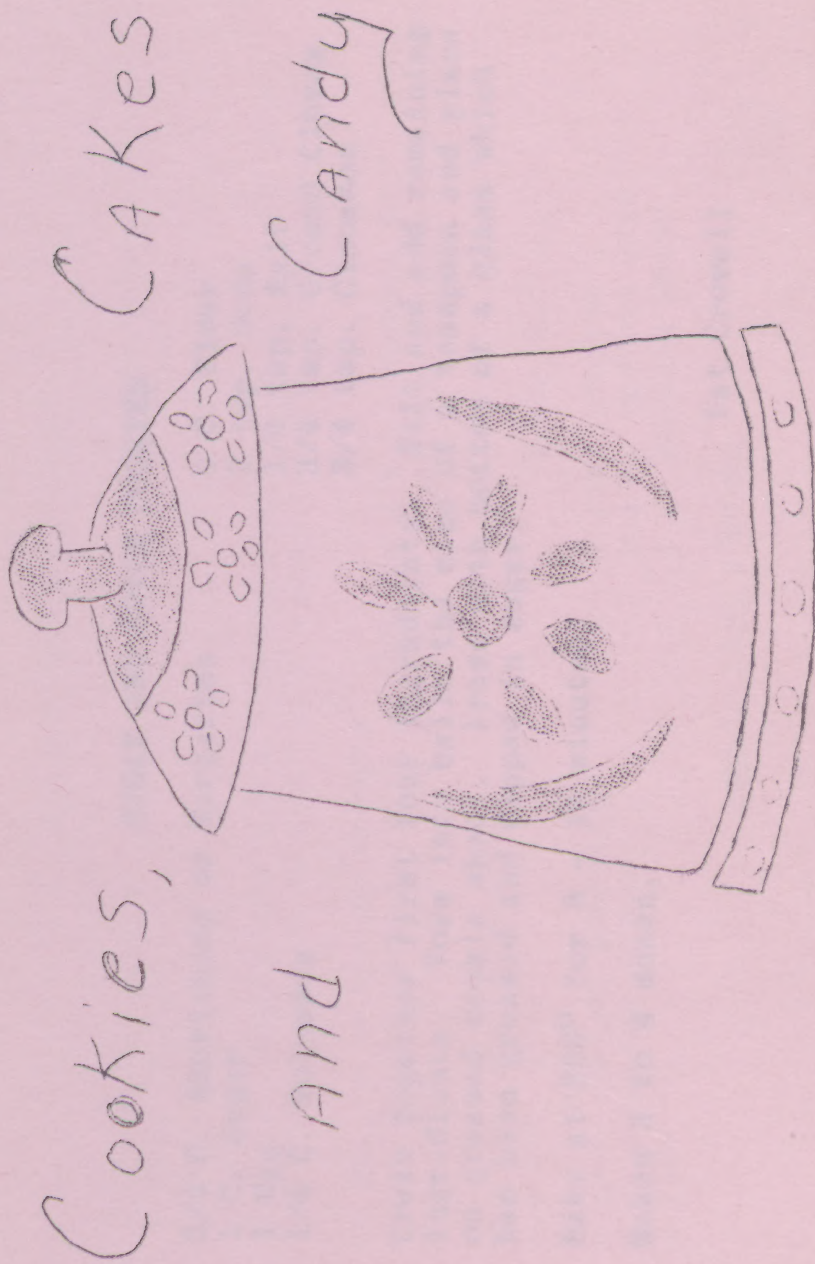
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Cakes

Candy

Cookies,

And

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## SUGAR AND SPICE COOKIES

3/4 C. Shortening or Margarine  
1 C. Sugar  
1 Egg  
1/4 C. Molasses

2 C. Flour  
2 tsp. Soda  
1/4 tsp. Salt  
3/4 tsp. Ground Cloves  
3/4 tsp. Cinnamon

Cream together first four ingredients. Sift and add remaining ingredients. Form into balls the size of a teaspoon and place on greased cookie sheet. Press with bottom of a glass which has been greased and dipped in sugar.

Bake at 350° for 8 - 10 minutes.

Makes 3 to 4 dozen.

Fat Crowell

## CHEWEY DATE SQUARES

2 Eggs

1 C. Powdered Sugar

1 Tbsp. Melted Margarine

1/4 C. Flour

1/4 tsp. Salt

1/2 tsp. Baking Powder

1 C. Chopped Dates

3/4 C. Chopped Nuts

1 tsp. Vanilla

Beat eggs. Add sugar and margarine. Add dry ingredients, then dates, nuts, and vanilla. Spread in 8 x 8" greased pan. Bake in 325° oven for 25 minutes.

Pat Lewis



## PECAN SHORTBREAD BALLS

1 C. Ground Pecans  
2 Tbsp. Sugar  
1/2 C. Butter

1 tsp. Vanilla  
1 C. Flour  
Pinch of salt

Mix all ingredients until smooth. Roll into balls the size of a nut. Place on ungreased cookie sheet. When cool, roll in confectioner sugar.

Bake at 375° for 15 - 20 minutes.

Makes 2 dozen.

Kathy Hudson

## PEANUT BALLS

2 1/2 shelled, roasted peanuts (ground) 3 cups  
(I used one cup crunchy peanut butter and 1 1/2 cups ground nuts.)

1 - 14 oz. can condensed milk  
Powdered sugar

Combine peanuts (peanut butter), and milk. Cook until mixture forms ball around spoon and rolls away from side of pan, (about five minutes) cool. Chill slightly (30 minutes). Roll mixture into balls the size of a walnut. Roll in powdered sugar or ground peanuts. Keep chilled.

Elizabeth Ives



## SOUR CREAM COOKIES

1/2 C. Shortening  
1 C. Brown Sugar  
1 Egg  
2 C. Sifted All Purpose Flour  
1/2 tsp. Baking Soda  
1 tsp. Nutmeg

2 tsp. Baking Powder  
1/2 tsp. Salt  
1/2 C. Sour Cream  
1/2 C. Chopped Nuts  
(You may use raisins in place  
of nuts)

Cream together shortening and sugar. Beat in eggs. Sift dry ingredients and add alternately to creamed mixture with sour cream. Mix in nuts. Drop by teaspoonfuls onto a greased cookie sheet.

Bake at 375° 10 - 12 minutes.  
When cool frost if desired.

Yield 3 dozen.

Sylvia Currier

## APRICOT BARS

1 C. Brown Sugar  
1 C. Butter  
1/2 tsp. Baking Soda  
1 1/2 C. Thick Cooking Oatmeal

1 1/2 C. Sifted Flour  
1/4 tsp. Salt  
1 C. Chopped Nuts  
1 - 12 oz. Jar Apricot Jam

Cream butter and sugar. Add dry ingredients. Put all but 1 cup of mixture into 7 1/2 x 11 3/4" pan. Spread jam over top. Sprinkle remaining mixture on top.

Bake 30 minutes at 350°.

Audrey A. Allen



### "BROWNIES" FOR CHOCOLATE LOVERS

Melt 2 squares unsweetened chocolate and  $\frac{1}{4}$  lb. butter over low heat, in heavy saucepan. Remove and stir in 1 C. Sugar. Beat in 2 eggs and  $\frac{1}{2}$  tsp. vanilla. Quickly stir in 1 C. chopped nuts,  $\frac{1}{4}$  C. Flour and  $\frac{1}{4}$  tsp. Salt.

Spread in 8 x 8" greased pan and bake at  $325^{\circ}$  for 40 - 45 minutes.

(Note:  $\frac{1}{4}$  C. Flour is correct)

Christine V. Driscoll

## FUDGEY BROWNIES DELUXE

4 sq. Unsweetened Chocolate	1 C. Sifted Flour
1/2 C. Butter	1 tsp. Vanilla
4 Eggs	1 C. Broken Walnuts
2 C. Sugar	

Melt chocolate and butter together over hot water. Cool slightly. Beat eggs until foamy. Gradually add sugar, beating thoroughly after each addition. Blend in chocolate mixture. Then stir in flour. Add vanilla and nuts. Spread in greased 9 x 9 x 2" pan. Cool in pan and cut into squares after baking.

Bake in 325° oven for 40 minutes.

Makes 2 dozen brownies.

Lenore Apgar



### HAWAIIAN PINEAPPLE BROWNIES

1 1/2 C. sifted flour  
1 tsp baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon  
3/4 C. butter  
2 squares chocolate

1 1/2 C. sugar  
3 eggs  
1 tsp. vanilla  
1 C. crushed pineapple  
1/2 C. chopped nuts

Sift flour, baking powder, salt and cinnamon. Cream butter adding sugar gradually. Add unbeaten eggs one at a time beating well after each. Add vanilla and blend in dry ingredients. Put one cup of batter in second bowl and stir in well drained pineapple. Set aside. To remaining batter add melted chocolate, and chopped nuts. Spread half of chocolate batter on 13 x 9 x 2 pan (greased and floured) and cover with pineapple batter. Spoon on the smooth remaining chocolate batter. Bake in 375° oven 45 minutes. Cool and cut.

Josephine (Clark) Adams  
Submitted by Ken Davis

## PEFFARKAKOR (SWEDISH SPICE COOKIES)

1 C. Molasses	Grated rind of 2 oranges
1 C. Melted Margarine	1 tsp. Cinnamon
1 C. White Sugar	1 tsp. Cloves
1 Egg Beaten	1/2 tsp. Allspice
4 C. Flour	1/2 tsp. Cardamom
1 tsp. Soda	1/4 tsp. Ginger
3 Tbsp. Milk	1/4 tsp. Nutmeg

Sift spices with flour. Dissolve soda in milk. Mix all together. This is not a heavy mixture. Place a small amount (about 3/4 C.) of the mixture in Saran wrap, flatten it, and store these "packages" in the refrigerator overnight. Roll very thin. Flour the board and rolling pin well and keep lifting the dough and flouring under it so it can be rolled paper-thin. Cut in desired shapes and bake in a 425° oven. If they are rolled thin enough, they will be done in 3-4 minutes. Keep your eye on them--they burn easily.

Fat Lewis



# SCOTCH TOFFEE BARS

(Makes 3 doz. small bars)

1/3 C. Melted Butter or Margarine	1/2 C. Firmly Packed Brown Sugar
2 C. Quaker or Mother's Oats	1/2 tsp. Salt
(uncooked, quick or old-fashioned)	
1/4 C. Dark Corn Syrup	<u>Topping</u>
1 1/2 tsp. Vanilla	1 - 6 oz. pkg. Semi or Sweet Chocolate Bits, melted
	1/4 C. Chopped nut meats

Four butter over oats. Mix thoroughly. Add sugar, syrup, salt, vanilla, blending well. Pack firmly into greased 7 x 11" pan. Bake in preheated, hot oven (450°) about 12 minutes.

Cool thoroughly. Loosen edges and turn out of pan. Spread with melted chocolate bits. Sprinkle with nut meats. Chill. Cut into bars. Store in refrigerator.

Elizabeth Ives

## HONEY DROPS (YO - YO)

Mix together:

- 1 C. Shortening (part butter)
- 1 C. Brown Sugar
- 2 Eggs

Add:

- 6 Tbsp. Honey
- 1 tsp. Vanilla

Add:

- 3 1/2 C. Sifted Flour
- 2 tsp. Soda

(A bit more flour may be necessary)

Chill overnight.

Form into small balls. Bake on ungreased cookie sheet 10-12 minutes at 350°. Cool and put together with apricot jam.

Hints with honey:

- 1) Measure honey in shortening cup
- 2) Honey for sugar: Use same amount but reduce liquid 1/4 cup for each cup honey.

Sylvia Currier

## NEW MEADOWS INN MOLASSES COOKIES

Work 1 cup of butter until creamy. Add gradually while stirring constantly 1 cup sugar, then add 1 cup of molasses, 2 tsp. soda, dissolved in 1 Tbsp. of sour milk, 2 tsp. of soda dissolved in 2 Tbsp. of cold coffee and 1 well beaten egg. Mix and sift 3 cups of flour with 1 tsp. each of allspice and ginger. Add gradually to first mixture, cover and let stand in refrigerator over night. Pat and roll out a small portion at a time, adding more flour as required. Sprinkle with granulated sugar and bake in moderate oven.

Josephine (Clark) Davis  
Submitted by Ken Davis



## DATE BALLS

1 1/2 C. Chopped Dates (8 oz.)	1 tsp. Vanilla
1 C. Sugar	3 C. Rice Krispies
1/2 C. Margarine	1 C. Chopped Nuts
1 Egg	

Melt margarine in a large frypan. Add sugar, dates and beaten egg, and cook slowly (low) stirring all the time for 8 - 10 minutes. Add vanilla.

In large bowl combine Rice Krispies and nuts. Pour hot mixture into bowl. Mix quickly and form into small balls. Roll in sugar. Makes approximately 60 balls.

Janet Manganello

### SNOW BALLS

1 1/2 C. dates  
1 C. margarine

1 C. sugar  
1 egg slightly beaten

Combine and cook in saucepan over low heat 10 minutes or until mixture thickens. Add 1 tsp. vanilla, 2 C. rice krispies, 1/2 C. chopped nuts.

When cool enough, form balls and roll in cocoanut.

Harriet Dutton

### BUTTER BARS

1 C. brown sugar  
1/2 C. shortening  
1/3 C. butter or margarine  
1 egg  
1 tsp. vanilla  
1 1/2 C. sifted flour

1 tsp. soda  
1/4 tsp. salt  
1 C. quick oatmeal  
1 - 6 oz. pkg. choc. bits  
1/2 C. chopped nuts

Cream first 5 ingredients together. Sift flour, soda and salt together; add to creamed mixture, mixing well. Stir in oatmeal until blended. Add choc. bits and nuts. Place in greased 15 x 10 x 1 in. pan. Bake at 375° for 12 to 15 min. Cut into bars; cool in pan before removing.  
Makes 3 dozen bars.

Audrey A. Allen



STUFFED DATE BUTTER COOKIES

1/2 Stick Butter (1/4 Cup)  
3/4 C. Brown Sugar  
1 Egg  
1/2 C. Sour Cream

1/2 tsp. Vanilla  
1 1/4 C. Sifted Flour  
1/4 tsp. Baking Powder  
1/2 tsp. Baking Soda

Mix in order given

1 lb. Fitted Dates  
48 Walnut halves placed in the dates.

Pick up small amount of dough and cover each date and bake.

Frost when cool.

Bake in 400° oven 10 to 15 minutes.

Makes 48 cookies

Velma Allen

## APPLE SQUARES

1 C. Sugar  
2 Eggs  
3/4 C. Oil  
1 1/2 C. Flour

1 tsp. Baking Soda  
2 C. Diced Apples  
1 C. Chopped Nuts  
1 tsp. Vanilla

Beat sugar, eggs, and oil together. Sift soda and flour together and add, mixing well. Add the apples and the nuts, and vanilla. Bake in a 9 x 9" pan in 350° oven for 1 hour and 15 minutes.

Christine V. Driscoll

## CALIFORNIA DREAM BARS

### First part

1/2 C. Brown Sugar  
1 C. Flour  
1/2 C. Melted Butter

Mix ingredients and line bottom and sides of an ungreased 7 1/2 x 11 1/2 x 1 1/2" pan. Press firmly.  
Bake for about 15 min. at 375°.

### Second part

2 Eggs  
1 C. Brown Sugar  
1 C. Pecans, broken into small pieces  
2 Tbsp. Flour  
1/2 tsp. Baking Powder  
1/2 tsp. Salt

Beat eggs until light. Add remaining ingredients. Mix thoroughly. Spread over baked crust. Return to oven. Bake at 375° about 15 minutes. When cold cut into strips, squares or bars.

Yield: about 30

Betty Lalla



## WONDER SQUARES

1/2 lb. oleo  
2 C. sugar  
4 eggs  
1 tsp. vanilla

1 tsp. almond ext.  
3 C. flour  
1/2 tsp. salt  
1 can crushed pineapple or  
1 C. dates cooked; or any  
pie filling (canned)  
cherry is very good.

Cream shortening, sugar and eggs, flavoring, mix in flour.  
Spread in 13 x 9 inch pan 2/3 of mixture. Pour pineapple  
or whatever you are using. Drop rest of batter by spoonful  
on top. Bake at 350° 45 to 50 minutes.

Marion Houston

## DANISH LACE COOKIES

1/2 C. Flour  
1/2 C. White Sugar  
1/4 tsp. Baking Powder  
1/2 C. (quick) Oatmeal

1/3 C. Melted Butter  
2 Tbsp. Heavy Cream  
2 Tbsp. Light Corn Syrup  
2 tsp. Vanilla  
1 tsp. Almond Extract  
1 tsp. Orange Peel

Please do not substitute ingredients. Drop 1/4 tsp. of mixture on greased cookie sheet about 1 1/2" apart. These will spread, then boil and become lacy. Bake in a 375° oven about 5 minutes. Let them cool 1 minute on cookie sheet before removing them to racks.

Pat Lewis

## LIGHT FRUIT CAKE

1 lb. Butter  
2 C. Sugar  
5 Eggs (separated)  
3 C. Flour

3/4 lb. Candied Cherries  
1/4 lb. Candied Pineapple  
5 C. Chopped Walnuts  
2 oz. Lemon Extract

Cream butter and sugar. Add egg yolks and lemon (Keep 1/2 cup flour to sprinkle over fruit.) Add 2 1/2 cups flour to creamed mixture. Add fruit and nuts. Beat egg white stiff and fold in.

Bake 300° 1 3/4 hours in tube pan. Cool in pan.

Expensive to make, but well worth it.

Dena Spofford



## CHOCOLATE PIXIES

2 C. sifted flour  
2 tsp. baking powder  
1/2 tsp. salt

Melt 1/4 C. butter) Remove and  
4 sq. chocolate ) cool slightly

Blend in:

2 C. sugar  
4 eggs - (1 at a time)  
Beat for 1 minute

Add:

1/2 cup chopped nuts and dry ingredients. Mix well and chill at least 15 minutes. Roll about 1 tsp. of dough until a ball and then in confectioner sugar. Place on greased baking sheet. Bake at 300° for 18 - 20 minutes.

Jeanne and Judy Cutter

## HERMITS

1 C. shortening  
2 C. brown sugar  
2 Beaten eggs  
3 1/2 C. flour  
\* 1/2 tsp. salt  
1 tsp. baking powder

1 tsp. soda  
2 tsp. cinnamon  
1/2 tsp. clove  
1/2 C. milk  
1 C. (raisins) or dates  
1 C. chopped nuts

Cream shortening, add eggs, add sifted dry ingredients alternately with milk. Add dates and nuts and drop by spoonful on greased sheet. Bake at 375° about 15 minutes.

\* If Crisco is used, add 1 tsp. salt.

Harriet Dutton

# CANDY CAKE

1 C. (2 sticks) Sweet Butter  
 2 C. Sugar  
 4 Eggs  
 1/2 C. Buttermilk  
     with 1 tsp. Baking Soda in it  
 3 1/2 C. Flour  
 1 (8 oz.) Box Chopped Dates

1 C. Coarsely Chopped Walnuts  
 1 C. Finely Chopped Walnuts  
 1 Pkg. 4 oz. Sweetened  
     Shredded Coconut  
 1 lb. Orange Candy Slices, diced  
 1/2 C. Orange Juice  
 1 1/2 C. Conf. Sugar

Cream butter and sugar, add eggs, one at a time. Dissolve soda in Buttermilk and add to above. Place flour in large bowl, add dates, nuts, coconut and candy. Stir well. Add to first mixture. This is a very stiff dough - may want to mix with hands. Pour in tube pan or 9 x 13 cake pan. Bake at 250° for 2 1/2 - 3 Hours. Test for doneness.

Combine orange juice and conf. sugar and pour over cake while warm. Let cake stand in pan covered with foil overnight in refrigerator.

(If no buttermilk, combine 1/2 C. milk with 1 1/2 tsp. vinegar.)

Dena Spofford



## TEA COOKIES

1/2 C. butter or margarine	2 1/2 C. sifted all-purpose flour
1/2 C. shortening	1/2 tsp. baking powder
2/3 C. sugar	1 tsp. vanilla extract
1 unbeaten egg	

Cream butter, sugar and shortening thoroughly. Add egg and blend well. Sift together flour and baking powder. Add with vanilla extract to first mixture, blend thoroughly. Press dough through a cookie press. Place cookies of same thickness on ungreased cookie sheet. Bake at 400° for 6 - 10 minutes, depending on thickness of cookies.

If desired, drop by level teaspoonful on ungreased cookie sheet. Press to 1/8 inch thickness. Bake as above.

Rosalie Davis

## MELTING MOMENTS

1 C. Brown Sugar  
1/2 C. Oleo  
1/2 C. Butter  
1 tsp. Vanilla

2 C. Flour  
Finch Salt  
1/2 tsp. Soda  
1/2 tsp. Cream of Tartar

Cream butter, sugar & van. Sift dry ingredients and blend with sugar mixt. Make 3/4" balls, place 2" apart on cookie sheet. Press flat with 3 1/2" flat bottom glass wrapped in linen handkerchief, dipped in milk.

Bake in 350° oven for 10 minutes.

Margaret Swain

## CHOCOLATE BUTTERSCOTCH SQUARES

2/3 C. Butter, melted  
2 1/4 C. Brown Sugar  
3 Eggs  
2 3/4 C. Sifted Flour  
1 C. Nuts

1/2 tsp. Salt  
2 1/2 tsp. Baking Powder  
1 tsp. Vanilla  
6 oz. Chocolate Chips

Mix butter and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Add sifted dry ingredients, nuts, chocolate, vanilla. Spread in greased 15 x 10 x 1" pan. Bake at 350° for 25 minutes. Cut into about 40 squares while warm.

Marilyn Dent



FUDGEY BROWNIES DELUXE

4 Sq. Unsweetened chocolate  
1/2 C. Butter  
4 Eggs  
2 C. Sugar

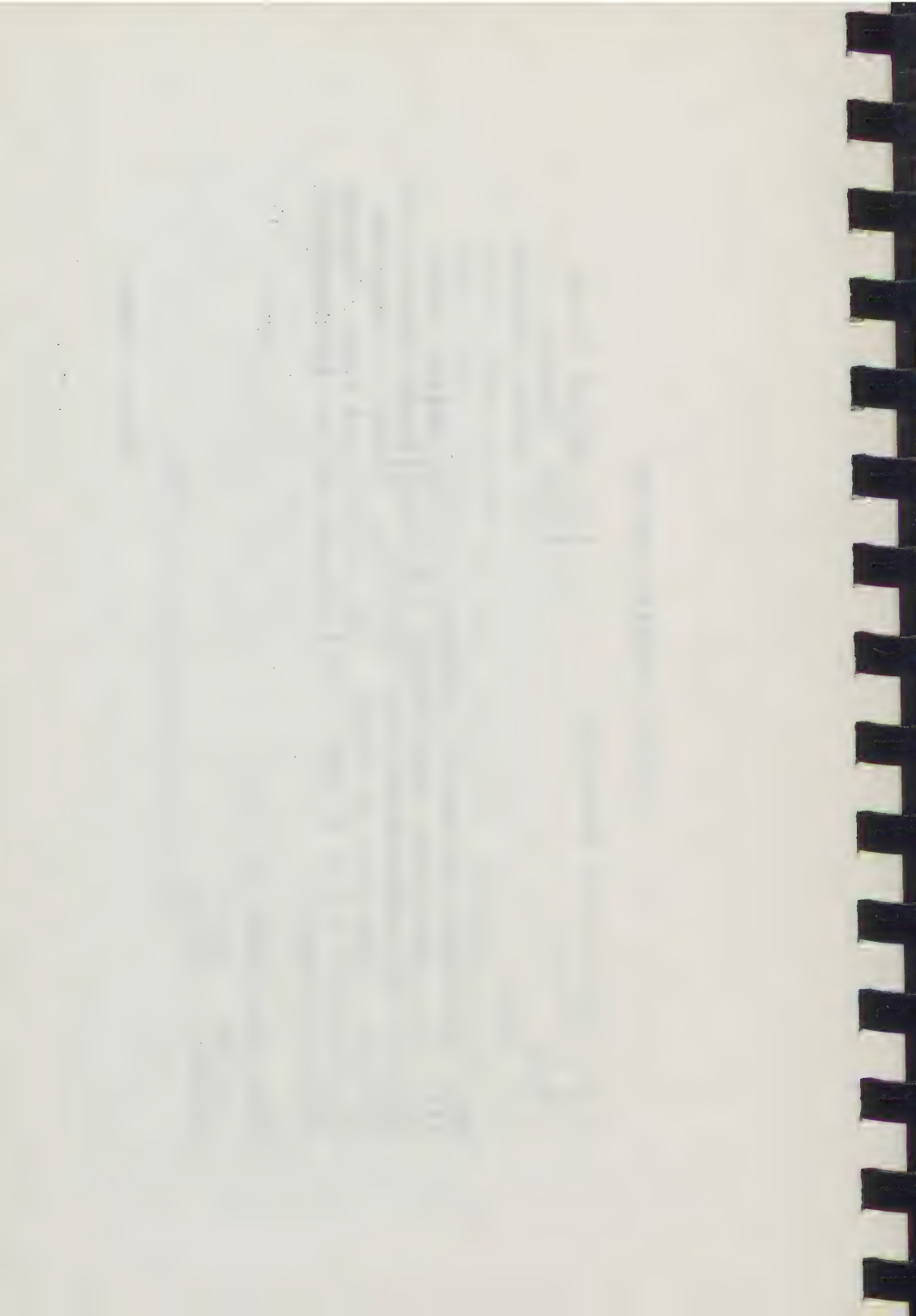
1 C. Sifted Flour  
1 tsp. Vanilla  
1 C. Broken walnuts

Melt chocolate and butter together over hot water. Cool slightly. Beat eggs until foamy. Gradually add sugar, beating thoroughly after each addition. Blend in chocolate mixture. Then stir in flour. Add vanilla and nuts. Spread in greased 9 x 9 x 2" pan. Cool in pan and cut into squares after baking.

Bake 40 minutes at 325°.

Amount: 2 dozen.

Lenore Apgar



# NO EGG SPICY RAISIN CAKE

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 C. Raisins            | 1/2 tsp. Salt                    |
| 2 C. Water              | 1 C. Sugar                       |
| 1/2 C. Butter           | 1/2 tsp. each - cinnamon, nutmeg |
| 1 3/4 C. Unsifted Flour | 1 C. Chopped Walnuts (optional)  |
| 1 tsp. Baking Soda      |                                  |

In large saucepan, boil raisins with water for 10 min.  
Add butter; let cool.  
In same saucepan, add remaining ingredients and mix together.

Bake in greased 10 inch square pan at 350° for 30 minutes.

Let cool, sprinkle top with confectioner sugar.

Betty Lalla



## APPLE CAKE

3 Eggs	3/4 C. Chopped Walnuts
1 3/4 C. Flour	1 tsp. Cinnamon
1 C. Cooking Oil	1 tsp. Soda
2 C. Unsifted Flour	3/4 tsp. Salt
5 Med. Apples, pared & diced	

Beat eggs and sugar until sugar is dissolved. Add oil. Beat again. Add flour and dry ingredients. Mix in apples and nuts. Batter will be thick. If not, add a little more flour. Spread in ungreased pan (about 15 x 11 x 2). Bake 30 - 45 min. @ 350°. Cool in pan. Dust with confectioner sugar if desired.

Ginny True

... from scratch."

# BUTTERSCOTCH CAKE

(Super for "from scratch" bakers)

Sift together:

- 2 1/4 C. Sifted Cake Flour
- 2 1/2 tsp. Baking Powder
- 1 tsp. Salt

- Add: 1 1/2 C. Brown Sugar (packed)  
1/2 C. Shortening  
2/3 C. Milk  
1 tsp. Vanilla

Beat 2 minutes on medium speed of electric mixer.

Add 1/3 C. Milk

1/3 to 1/2 C. Unbeaten Eggs (2 medium)

Beat 2 minutes more. Pour batter into two round 8" round pans or one 9 x 13 x 2 oblong pan.

Bake at 350° for 30-35 minutes.

Frosting (Penuche Icing)

Mix 2 C. Brown Sugar (packed); 1/2 C. Milk, 1/2 C. Shortening, 1/2 tsp. Salt. Boil at a full rolling boil for 1 minute. Cool. Add 1 tsp. vanilla. Beat and add confectionary sugar to spreading consistency. (Thin with cream if necessary.)

Sylvia Currier

# MPS. MARY'S POUND CAKE

1/2 lb. Butter  
1 lb. Box Confectioners Sugar  
4 Eggs  
1 C. Warm Water  
3 C. Flour

1 tsp. Baking Powder  
1/2 tsp. Salt  
1 tsp. Vanilla  
1 C. Nuts (flour first)

Cream together butter and sugar; then add eggs. Sift together dry ingredients and add alternately with water, beginning and ending with dry ingredients.

Bake in greased, floured tube pan at 350° for one hour.

Freda Anderson



### ELEGANT CHEESE CAKE

1 1/2 C. Graham Cracker Crumbs (24 squares)	1/4 tsp. Salt
2 Tbsp. Butter or margarine	2 - 8 oz. pkgs. cream cheese
2 Tbsp. Sugar	1 tsp. Vanilla
1/2 C. Sugar	4 Egg Yolks
2 Tbsp. Enriched Flour	1 C. Light cream
	4 Stiff beaten egg whites

Blend crumbs with butter and 2 Tbsp. sugar; press onto bottom of 9" pan.

Blend 1/2 C. Sugar with flour, salt and cream cheese, which has been softened at room temperature. Add vanilla. Stir in egg yolks and mix well. Add cream and blend thoroughly.

Fold in egg whites; pour the mixture on top of crumbs.

Bake 325° until set in center. 50 minutes.

Serves 8 to 10. If using 9" spring pan, bake 1 hr. 15 min.

Gay Apgar

## SHERRY COFFEE CAKE

1 Duncan Hines Yellow Cake mix  
4 eggs  
1 pkg. vanilla pudding (instant)  
3/4 C. Wesson oil  
3/4 C. Sherry

Beat all four minutes. Put in tube pan and sprinkle with cinnamon mixture.

### Cinnamon Mixture:

3/4 C. Sugar  
1/2 C. Nuts  
2 tsp. cinnamon

Bake at 350° for 50 minutes.

Dena Spofford

## CHOCOLATE CRINKLES

1/2 C. Shortening  
1 2/3 C. Granulated Sugar  
2 tsp. Vanilla  
2 Eggs  
2 - 1 oz. squares unsweetened  
chocolate melted

2 C. Sifted Flour  
2 tsp. Baking Powder  
1/2 tsp. Salt  
1/3 C. Milk  
1/2 C. Chopped Walnuts  
Sifted confectioners sugar

Cream shortening, granulated sugar and vanilla thoroughly. Beat in eggs, then chocolate. Sift dry ingredients together; add to creamed mixture alternately with milk, blending well after each addition. Stir in walnuts. Chill 2 to 3 hours. Form in 1 inch balls. Roll in confectioners sugar. Place on greased cookie sheet 2 to 3 inches apart. Bake in moderate oven (350°) about 15 minutes. Cool slightly before removing from pan.  
Yield - 4 Dozen

Thelma Mansfield



## CHOCOLATE CAKE ROLL

1 C. flour  
1 tsp. baking powder  
1/4 tsp. salt  
3 eggs

1/4 C. cocoa

Line cake roll or jelly roll pan with tin foil - butter foil.  
Sift dry ingredients together. Beat eggs until thick; add and beat in sugar. Blend in water and vanilla. Mix in dry ingredients. Bake at 350° for 12 - 15 minutes.

Roll dish towel in conf. sugar. Peel off tin foil and roll cake up in towel and keep rolled up until cool.

### Filling:

1/2 C. shortening  
2/3 C. conf. sugar

1/2 jar marshmallow  
1 tsp. vanilla

Mix together and gently spread on unrolled cake. Roll back up.

Deborah Flouff

## APPLE WALNUT CAKE

4 C. Coarsely chopped peeled apples	2 C. Sifted Flour
1 3/4 C. Sugar	2 tsp. Baking Soda
2 Eggs	1 tsp. Salt
1/2 C. Oil (Crisco)	2 tsp. Cinnamon
2 tsp. Vanilla	1/2 C. Chopped Walnuts

Preheat oven to 350° F. Combine apples and sugar; set aside. In a large mixing bowl, mix eggs, oil and vanilla; then beat one minute at med. speed. Add combined dry ingredients with apple mixture. Stir in walnuts. Bake in a greased and floured 13 x 9 x 2" pan at 350° F. for 45-50 minutes.

Jane Kirkland

## BLACK MIDNIGHT DEVIL'S FOOD CAKE

1/2 C. Shortening  
1 1/4 C. Sugar  
2 Large Eggs  
1/4 C. Cocoa  
1 C. Hot Water or Coffee

1 1/2 C. Flour  
1/2 tsp. Salt  
1 tsp. Soda  
1/4 tsp. Baking Powder

Combine cocoa and hot water. Stir to dissolve completely. Add to shortening sugar, eggs, alternately with dry ingredients. Pour into two round 8" layer or square cake pans.

Bake at 350° for 30 to 35 minutes.

Marion Houston



### JEWISH APPLE CAKE

3 C. Unsifted Flour  
1 3/4 C. Sugar  
1 C. Oil  
4 Unbeaten Eggs

1/2 tsp. Salt  
1/3 C. Orange Juice  
2 1/2 tsp. Vanilla  
3 tsp. Baking Powder

Beat thoroughly flour, sugar, oil, eggs, salt, orange juice, vanilla and baking powder. Batter will be thick.

#### Apple Filling

6 Medium apples) Soak apples  
3 tsp. Cinnamon) while mixing  
1/2 C. Sugar ) cake

Peel apples, slice thin, and mix with cinnamon and sugar. Layer with above batter.

Bake at 350° for 1 1/2 hours.

Patricia Grady

## JEWISH APPLE CAKE

5 Tbsp. Sugar ) Mix  
2 tsp. Cinnamon) together

Peel & slice 4-5 apples

Then combine 3 C. Flour

4 Eggs

3 tsp. Baking Powder

2 C. Sugar

1 C. Oil

1/2 C. Orange Juice

Mix and beat well with mixer. Grease and flour tube pan. Four 1/2 batter in pan. Place layer of apples on batter. Sprinkle with cinnamon and sugar mixture. Four rest of batter over and put remaining apples on, then sugar mixture.

Bake at 325° for 45 - 60 minutes.

Cynthia Hansen  
Brackenridge, Colorado  
Submitted by Ruth Sawyer

# WACKY CAKE

(No Egg Chocolate Cake)

1 1/2 C. Flour  
1 C. Sugar  
3 Tbsp. Cocoa  
1 tsp. Baking Soda  
1 tsp. Salt

6 Tbsp. Vegetable Oil  
1 Tbsp. White (or yellow) Vinegar  
1 tsp. Vanilla Extract  
1 C. Water

Sift flour, sugar, cocoa, baking soda and salt directly into 9 inch square pan. Make 3 indentations in dry mixture in pan with back of a tablespoon. Pour oil into one indentation, vinegar into the 2nd indentation and vanilla into the 3rd indentation. Pour the water over the mixture in the pan. Stir with a fork until mixture is just blended.

Bake 350° 35 - 40 minutes.  
Bake 325° in glass pan.

Betty Lalla

## PINEAPPLE CRUMB CAKE

1 (9 oz.) Can Crushed Pineapple	1 1/2 C. Flour
1/2 C. Shortening	1 1/2 tsp. Baking Powder
1/2 C. Sugar	1/4 tsp. Salt
1 tsp. Vanilla	1/2 C. Flaked Cocoanut
1 Egg	3 Tbsp. Melted Butter
1/3 C. Brown Sugar	

Drain Pineapple. Save juice. Cream shortening, sugar, vanilla, eggs. Add flour, baking powder and salt with 1/2 C. juice. Pour half of batter in 9" pan, then spoon crushed pineapple. Pour rest of batter. Cover with cocoanut and brown sugar. Dribble with melted butter.

Bake 350° for 45 minutes.

Marion Houston



## TOMATO SOUP CAKE

2 C. Flour  
1 1/3 C. Sugar  
4 tsp. Baking Powder  
1 tsp. Baking Soda  
1 1/2 tsp. Ground Allspice  
1 tsp. Cinnamon

1/2 tsp. Ground Cloves  
1/2 C. Solid Vegetable Shortening  
1 Can (10 3/4 oz.) Condensed Tomato Soup  
2 Eggs  
1/4 C. Water  
Cream Cheese Frosting

Sift first 7 ingredients into large bowl of electric mixer. Add shortening and soup and beat at low to medium speed 2 minutes scraping sides and bottom of bowl constantly. Add eggs and 1/4 cup water and beat 2 minutes longer, scraping bowl frequently.

Pour into two 9" layer pans lined on bottom with waxed paper. Bake, then cool in pans 10 minutes; then remove from pans. Frost.

Bake at 350° for 25 minutes or until done.

Cool, then frost with frosting below.

### CREAM CHEESE FROSTING

Blend 1 pkg. (3 oz.) cream cheese with 1 Tbsp. milk. Gradually beat in 2 1/2 cups confectioner's sugar. Add 1/2 tsp. vanilla.

## ANGEL RAINBOW CAKE

3 Eggs, separated  
3/4 C. Sugar  
1/2 C. Lemon Juice  
1 tsp. lemon rind  
few grains salt

Beat egg yolks, gradually add next four ingredients. Cook over low heat until thick or mixture coats spoon.  
Dissolve gelatine in 1/4 C. fruit syrup. Add to hot mixture and chill.

Beat egg whites until stiff and fold into custard.  
Butter tube pan or mold.

Break 10 oz. angel food cake into 1 inch pieces. Alternate cake and fruit cocktail and custard in mold. Chill 4 hours or more.

10-12 Servings

17 oz. Can Fruit Cocktail, drained  
1 Envelope Plain Gelatine  
1 - 10 oz. Angel Cake

Velma Allen

## CHOCOLATE CARROT CAKE

2 C. Flour	1 tsp. Salt
2 Tbsp. Cocoa	4 Beaten Eggs
2 C. Sugar	3 C. Grated Carrots
2 tsp. Baking Soda	1 1/2 C. Liquid Oil
2 tsp. Cinnamon	

Sift dry ingredients together. Make hole in center -- add 4 beaten eggs, 1 1/2 cups oil, beat until smooth, then add 3 cups finely grated carrots (about 8 carrots). Mix until well blended.

Bake in tube pan (greased and floured), (Bundt pan may be used).

Bake at 350°, 45 minutes. When cake is cool, frost with icing

8 oz. Cream cheese	1 1/2 C. Confectioners Sugar
1/2 C. Butter or Oleo	1 tsp. Vanilla
	1 C. chopped pecans

At room temperature, cream butter and cream cheese. Add sugar, beat, add vanilla and nuts. Frost cake.

Evelyn Curtis



## PARTY CAKE

2 1/2 C. Flour  
1 3/4 C. Sugar  
2 tsp. Baking Powder  
1 1/2 tsp. Salt  
1 C. Walnuts

3/4 C. Milk  
1 tsp. Almond Extract  
1 tsp. Orange Extract  
1 C. Shortening  
3 Large eggs or 4 medium eggs

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in shortening, add milk, flavoring extracts and 1 egg and beat 200 strokes or 2 minutes with electric beater. Scrape bowl and spoon often throughout entire mixing. Add the remaining eggs and beat as before. Add nuts and mix 25 strokes. Bake in greased 9 inch tube pan.

Temperature: 375°

Time: 60 to 70 minutes

In making frosting, add 1/4 tsp. almond and 1/4 tsp. orange extracts for flavoring.

Rosalie Davis



# APPLE COFFEE CAKE

Sift together:

2 C. Sugar  
3 C. Flour  
1 tsp. Soda  
1/2 tsp. Cinnamon  
1/2 tsp. Salt

Mix together:

2 Eggs well beaten  
1 C. Chopped Nuts  
3 C. Sliced, peeled  
apples  
1 C. Cooking Oil  
2 tsp. Vanilla

Combine ingredients, mixture will be very stiff. Bake in greased tube pan for 1 1/2 hours at 325° or until done when tested. Makes a cake that is moist and keeps well.

Marie Corneliussen

# SMALL CHIFFON CAKE

1 C. Flour  
3/4 C. Sugar  
1 1/2 tsp. Baking Powder  
1/2 tsp. Salt

1/4 C. Oil  
3 Medium Yolks  
4 (1/3 C) Whites  
1/4 tsp. Cream of Tartar  
1/4 C. plus 2 Tbsp. Water  
1 tsp. Vanilla

Sift dry ingredients. Make a well. Add oil, yolks, water, and vanilla. Beat 1 minute. Beat whites stiff with cream of tartar. Four yolk mixture over whites and fold in.

Bake at 325° for 50 minutes in small tube pan.

Pat Lewis

# FUDGE

- 4 1/2 C. Sugar
- 1 Can (13 oz.) Evaporated Milk
- 1/2 C. Butter or Margarine
- 1/2 lb. Marshmallows or  
1 bag (10 1/2 oz. mini)
- 1 bag (12 oz.) semi-sweet choc.

Place sugar, evaporated milk & butter in a large heavy sauce pan (pressure cooker). Stir over medium heat until sugar is dissolved. Cook to boiling; cover and boil for 5 minutes. Turn off heat, add marshmallows, stir until melted. Add chocolate one kind at a time, stirring until melted. Add vanilla and chopped nuts. Pour into a broiler pan, cool until firm, cut into squares.

If desired, press a nut half into each square. Fudge freezes well.

Nancy Follack

- 2 (1 oz.) Squares Unsweetened Chocolate
- 2 Bars (8 oz.) Plain Chocolate
- 1 Tbsp. Vanilla
- 2 C. Chopped Pecans or Walnuts (optional)

## MAGIC FRENCH FUDGE

3 Pkgs. (6 oz. each) Semi Sweet  
Chocolate Chips  
1 Can Sweetened Condensed Milk  
1 1/2 tsp. Vanilla

Finch Salt  
1/2 C. Chopped Nuts (optional)

In top of double boiler, melt chocolate over hot water. Remove from heat. Add condensed milk, vanilla, salt & nuts. Stir until smooth. Turn into wax paper lined 8" square pan. Chill. Store in air tight container.

Lenore Apgar



### BRIGADIERS

1 - 14 oz. Can Condensed Milk  
2 Tbsp. Cocoa  
1 Tbsp. Butter

Cocoanut (3 1/2 ozs.)  
1 - 2 oz. Bottle Choc. Jiffies  
(decorator candy)

Combine cocoa, butter, and milk. Cook until mixture forms ball around spoon and pulls away from side of pan (about 5 minutes). Add cocoanut. Chill slightly (30 minutes). Form mixture into balls. Roll in powdered sugar or jiffies. Keep chilled.

Elizabeth Ives

## PEANUT BUTTER FUDGE

3/4 C. Peanut Butter  
1/2 C. Soft Butter (oleo)  
1/2 C. Light Corn Syrup

1 tsp. Vanilla  
1/2 tsp. Salt

Gradually stir in 4 cups sifted Confectionery Sugar. Knead until smooth; mix 3/4 cup peanuts or other nuts. Pack in 8 x 8 x 2 pan. When firm, cut in squares. Equals 2 lbs.

Dena Spofford

### FUDGE (Never Fails)

3 Squares Chocolate  
3 C. Sugar  
2 Tbsp. Corn Syrup  
1/2 tsp. Salt  
1 C. Evaporated Milk

3 Tbsp. Butter  
1 tsp. Vanilla  
1 C. Nuts

Combine first five ingredients. Cook to soft ball stage (238°). Remove from heat; add butter. Cool. Beat and add nuts. Pour into a buttered 9 inch pan.

Thelma Mansfield

## CHOCOLATE BUTTERSCOTCH SQUARES

2/3 C. Butter, melted  
2 1/4 C. Brown Sugar  
3 Eggs  
2 3/4 C. Sifted flour  
1 C. Nuts

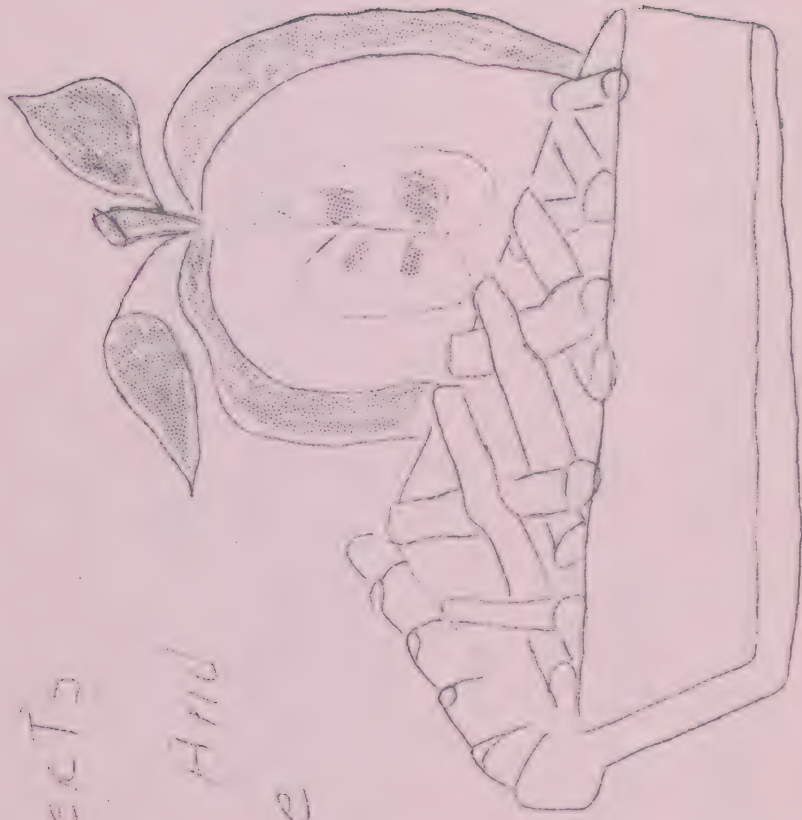
1/2 tsp. Salt  
2 1/2 tsp. Baking powder  
1 tsp. Vanilla  
6 oz. Chocolate chips

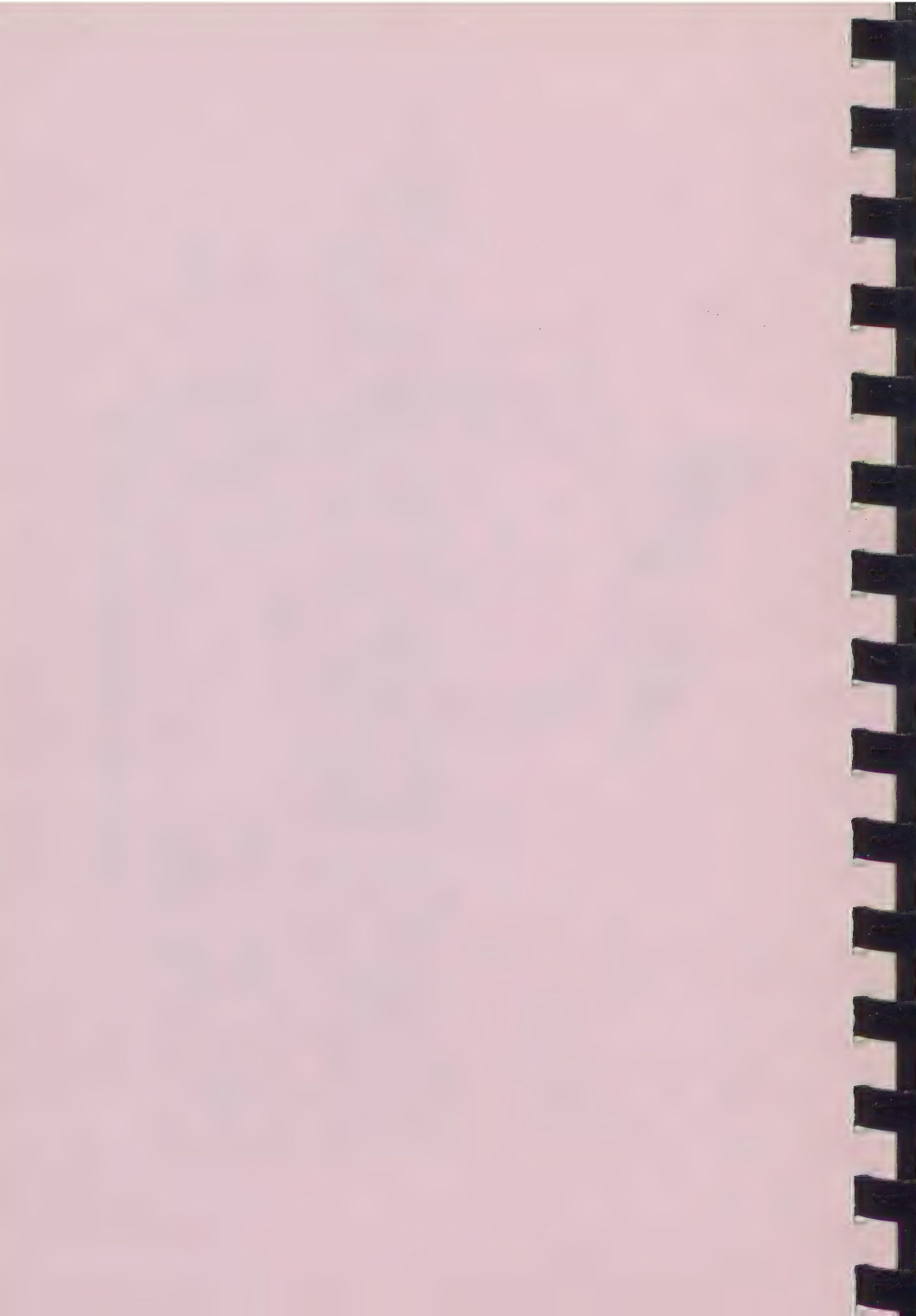
Mix butter and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Add sifted dry ingredients, nuts, chocolate, vanilla. Spread in greased 15 x 10 x 1" pan. Bake at 350° for 25 minutes. Cut into about 40 squares while warm.

Marilyn Dent



# Desserts And Pie





## NEW ENGLAND RUM PIE

Crust:	18 Graham crackers	1/4 lb. butter
	1/3 C. sugar	dash cinnamon
Filling:	4 small pkgs. cream cheese	1/2 C. sugar
	2 eggs	1 Tbsp. Rum
Topping:	1 C. sour cream	1 Tbsp. Rum
	3 Tbsp. sugar	

Make crust of crumbled crackers, melted butter, etc.  
Line pie pan. For filling, mix all ingredients until  
consistency of cream. Pour onto crust and bake  
at 350° for 20 minutes.

For topping, mix all ingredients and spread on baked pie.  
Bake for 5 minutes at 375°. Serve chilled.

Audrey A. Allen

## STEAMED CHOCOLATE PUDDING

1 Tbsp. butter  
3/4 C. sugar  
1 egg  
1 1/2 C. flour

Cream butter. Add sugar and other ingredients. Pour into greased mold (a coffee can will do). Add water in pan to 3/4 of mold. Steam 1 - 1 1/2 hours. Serve with egg nog sauce

1 1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 C. milk  
2 squares melted chocolate

### Egg Nog Sauce

1 or 2 eggs (separated and beat separately)  
1/2 jar cream (whipped)  
pinch salt  
1/2 to 3/4 cup confectioner sugar (according to taste)



### GRAFENUT CUSTARD

4 Eggs  
1/2 C. Sugar  
1 qt. Milk

1/4 tsp. Salt  
1/2 tsp. Vanilla  
6 Tbsp. grapenuts

Beat eggs well. Add sugar and salt. Stir in milk. Add vanilla.  
Grease 2 qt. casserole and sprinkle with grapenuts. Add custard.

Bake at 325° oven for 1 hour and 30 minutes.

Pat Lewis

\* \* \* \* \*

### PEANUT BRITTLE WHIP

12 oz. Peanut Brittle  
1/2 pint cream

Whip cream. Grind peanut brittle with fine grinder. Blend. Let sit in refrigerator for about 4 hours. Stir. Let sit at least another hour.

## INSTANT BANANA PIE

1 C. Sour Cream

1 C. Milk

1 Small pkg. Instant Vanilla  
Fudding

Graham Cracker Crust  
Whipped Cream

Mix cream, milk and pudding until thick. Slice bananas into crust. Pour pudding over bananas. Set for 2 hours. Serve with whipped cream.

Thelma Mansfield.

## CREAM CHEESE PIE

2 - 8 oz. cream cheese  
3 eggs  
2/3 C. sugar  
1/2 tsp. almond extract

1/2 pt. sour cream  
3 Tbsp. sugar  
1 tsp. vanilla

1. Beat cream cheese and sugar thoroughly. Add egg and flavoring. Bake 25 minutes at 350° in large well greased pie pan. Do not overcook! Remove from oven and cool 20 minutes.
2. Beat sour cream, 3 Tbsp. sugar and vanilla. Pour on top of baked mixture. Return to oven for 10 minutes.
3. Top with fresh fruit - or a can of fruit pie filling.

Mary Reis

CUSTARD (ALWAYS PERFECT)

2 1/2 C. milk - heat (but not boil)  
Add 1/2 C. sugar, 1/4 tsp. salt, 3 eggs beaten, vanilla  
to taste. Fill custard cups or dish and put in pan of hot  
water. Bake at 350° about 1 hour or til silver knife  
comes clean when inserted.

Louise Adams (George's mom)



## IRISH COFFEE PIE

1 - 3 1/2 oz. pkg. Vanilla  
whipped dessert mix  
2 tsp. Instant coffee  
1/2 C. cold milk

1/3 C. water  
2 Tbsp. whiskey  
1/2 C. whipping cream  
1 - 8" baked pie shell

In small bowl, beat pudding mix, coffee, and milk for about 1 min. Blend in water and whiskey and beat at high speed 2 min. or till fluffy. Whip cream and fold into mixture. Fill into pie shell and chill for 3-4 hours. Garnish with additional whipped cream and shaved chocolate or grated chocolate chips.

Fat Lewis

## HEAVENLY FLUFF

1 C. crushed pineapple	2 bananas, sliced
1 pkg. lime jello	1 pkg. Dream Whip
2 Tbsp. lemon juice	1 C. liquid
1/2 C. sugar	

Drain pineapple, add water to make 1 cup. Bring to boil with jello. Remove from stove add lemon juice and sugar. Cool until it begins to jell, then beat until frothy, fold in pineapple and banana. Fold in Dream Whip. Put in refrigerator to set. Serve with topping and a cherry.  
Very good!

Irene

## "HEAVENLY LEMON PIE"

1 1/2 C. granulated sugar  
1/4 tsp. cream of tartar  
4 eggs - separated  
3 Tbsp. lemon juice

1 Tbsp. lemon rind (finely grated)  
1/8 tsp. salt  
1 pt. light or heavy cream

Sift together 1 cup of the sugar and the cream of tartar. Beat egg whites until stiff, but not dry. Gradually add the sugar mixture, continuing beating until thoroughly blended. Use this meringue to line bottom and sides of a 9" or 10" well greased pie plate, hollowing the center and being careful not to spread the meringue too close to the rim. Bake in a slow oven - 275° for 1 hour. Cool.

Beat egg yolks slightly - stir in remaining 1/2 cup sugar, lemon juice, lemon rind and salt. Cook over boiling water until very thick. (about 8-10 min.) Remove and cool. WHIP the pt. of cream. Combine half of it with the lemon-egg mixture and use to fill the meringue shell. Top with the remaining whipped cream. Chill in the refrigerator about 24 hours.

Christine V. Driscoll

## COCOANUT CUSTARD PIE

1/2 C. sugar  
2 C. milk  
1 tsp. vanilla  
1 C. coconut

4 eggs  
1/2 C. Bisquick  
3 Tbsp. margarine

Put all these ingredients in a blender and blend for 2 min. Butter a 9" pie pan. Four into pan. Bake for 35 min. at 350°. (The Bisquick goes to the bottom to form the crust. Custard is in the middle and the coconut floats to the top.) Serves 6 - 8.

Janet Manganello



## CRANBERRY AUTUMN PIE

2 C. Sugar  
1/2 C. Water  
3 C. Fresh cranberries  
2 Apples, peeled & sliced thin  
2 Tbsp. cornstarch

Juice of 1 large orange  
1 Baked pie shell (9")  
Chopped Walnuts  
2 Egg Whites  
2 Tbsp. Corn Syrup

Combine sugar, water and cranberries in saucepan. Cook until berries pop; add apple slices and continue cooking until apples soften. Blend orange juice and cornstarch to a smooth paste and stir in hot mixture and cook until thick and clear. Cool. Pour into baked shell and sprinkle with chopped nuts. Beat egg whites stiff, gradually add corn syrup and pile in ring around edge of pie.

Bake at 325° until meringue is brown. (10 to 12 minutes).

Dena Spofford

## PINK DESSERT

1 C. Flour

1/4 C. Brown Sugar

1/2 C. Finely Chopped Nuts

1/4 C. Melted Butter

2 Egg Whites

2/3 C. Sugar

2 tsp. Lemon Juice

1 lb. Frozen Strawberries

1 C. Whipped Cream or  
other whipped topping

Stir together flour, brown sugar, nuts, and melted butter and spread in a shallow pan. Bake at 300° for 20 minutes. Stir occasionally. Sprinkle 2/3 of the crumb mixture in a 9 x 13" pan. Reserve 1/3 of crumbs. Combine egg whites, sugar, lemon juice and strawberries in large bowl and beat at high speed until stiff peaks form (about 20 minutes). Fold in whipped cream and spread over crumbs. Top with remaining crumbs and put in freezer overnight. Serves 15.

Thelma Mansfield

## APPLE OR PEACH STRUDEL

Into bottom of a buttered baking dish, put thick layer of apples or peaches. Sprinkle with sugar mixed with cinnamon. Dot with lumps of butter.

Into mixing bowl sift

1 C. Sugar

1 C. Flour

1 tsp. Baking Powder

1/2 tsp. Salt

Into this break an egg. Mix until crumbly; use either a fork or your fingers. Put over apples. Bake in moderate oven (350°) til crust is brown.

Serve with whipped cream or ice cream.

R. E. Juergens

## SNOW BALLS

- 1 Large can crushed pineapple (drained)
- 1/2 C. Chopped Nuts
- 12 Crushed Vanilla wafers
- 1 lbs. Small Marshmallows

Mix all above and let stand awhile. Whip one carton Dessert Whip. Stack vanilla wafers 3 high, putting pineapple mixture between each. Frost each stack with dessert whip and sprinkle with cocoanut. Put on cookie sheet and refrigerate at least overnight before serving.

Note: Use the larger size vanilla wafers. Sunshine makes them in stacks.

Glady's Whitney



APPLE DATE SQUARES

1/2 C. Shortening  
3/4 C. Granulated sugar  
1 Egg  
1 1/2 C. Flour

1 tsp. Soda 1/4 tsp. salt  
2 C. Chopped apples  
8 oz. or 1 C. cut-up dates

Topping:

1/4 C. Brown Sugar  
1 tsp. Cinnamon  
1/2 C. Chopped meats

Bake at 350° for 35 minutes.

Dena Spofford

## OZARK FUDDING

1/2 C. Chopped Apple  
1/2 C. Chopped Nuts  
1 Egg  
3/4 C. Brown Sugar

1 1/4 tsp. Baking Powder  
2 Tbsp. Flour  
pinch of Salt

Beat egg and sugar til fluffy. Sift dry ingredients and stir into egg mixture. Add apples and nuts. Pour into a buttered 9 inch pie dish.

Bake in a 350° oven for 35 minutes.

Pat Lewis

# FROZEN LEMON DESSERT

3 Eggs separated

1 Lemon (juice and rind)

1/2 C. Sugar

1 C. Heavy Cream

Cook egg yolks, sugar, lemon juice and rind until thick. Cool.  
Beat whites stiff. Beat cream. Add to yolk mixture.

In an ice cube tray, put half of this crumb mixture:

1 1/4 C. Ginger Snaps

1/4 C. Melted Butter

Add dessert mixture. Top with remaining crumbs. Freeze.

Fat Lewis

# APRICOT BARS

1 C. Brown Sugar  
1 C. Butter  
1/2 tsp. Baking soda  
1 1/2 C. Quick cooking oatmeal

1 1/2 C. Sifted flour  
1/4 tsp. Salt  
1 C. Chopped nuts  
1 - 12 oz. jar apricot jam

Cream butter and sugar. Add dry ingredients. Put all but 1 cup of mixture into 7 1/2 x 11 3/4 pan. Spread jam over top. Sprinkle remaining mixture on top. Bake 30 minutes at 350°.

Audrey A. Allen



"CHOCOLATE CHIP - ANGEL CAKE DESSERT"

1/2 (10") Angel Food Cake  
1 (6 oz.) pkg. Choc. Chips  
2 Eggs (separated)  
2 Tbsp. Powdered Sugar

1 1/2 C. Whipping Cream  
1 tsp. Vanilla  
1/2 C. Chopped Nuts

Melt chocolate chips in double boiler. Add egg yolks that have been slightly beaten. Mix well. Remove from heat and cool. Beat egg whites until stiff and fold into chocolate mixture. Whip the cream. Add vanilla and sugar and fold into chocolate. Add angel cake broken into 1 1/2" squares. Mix well and spread into a 9" x 9" pan. Sprinkle the top with nuts. Chill 6 to 8 hours.

Christine V. Driscoll

# HATTN PEARSON'S RHUBARB FUDDING

1/2 C. Sugar  
1 C. Flour  
2 tsp. Baking Powder  
1/2 tsp. Salt  
1 C. Milk

1 qt. Rhubarb Cut in 1/2" pieces  
1 C. Sugar  
1/4 C. Water  
2 Tbsp. Butter

Put last four ingredients in a saucepan and heat to simmer. Pour this into a casserole.

Over this pour the batter made by sifting dry ingredients into which 2 Tbsp. of butter has been blended, and add milk. Over the top sprinkle --

2 Tbsp. Brown Sugar blended with  
1 tsp. Cinnamon.

Bake at 350° for 30 minutes.

Evelyn Curtis

## EASY NO-CRUST APPLE PIE

3 C. peeled, sliced apples  
1 Tbsp. sugar  
1 tsp. cinnamon  
3/4 C. melted margarine

1/2 C. sugar  
1 egg, beaten  
1/2 tsp. baking powder  
1 C. flour  
pinch of salt

Put apples in greased 9" pie plate. Sprinkle with 1 Tbsp. sugar and 1 tsp. cinnamon. Mix melted margarine, 1/2 C. sugar, egg, baking powder, flour and salt; pour over apples.

Bake at 350° for 40 to 45 minutes, until golden brown.  
Serve with whipped cream - or ice cream.

Christine V. Driscoll

## CHERRY BLOSSOM

1 1/2 C. flour  
1 tsp. salt  
1 1/2 tsp. soda

1 C. (packed) brown sugar  
3/4 C. quaker oats  
1/4 C. shortening

Sift flour, salt, and soda - blend in sugar and oats, add shortening and mix until like peas.  
Press 1/2 mixture into pan - spread 1 can of cherry pie filling over mixture. Cover with rest of mixture, press down gently with spoon.

Bake in 350° oven for 25-30 minutes: May be served warm with whipped cream or vanilla ice cream.

Anne Hastings



## CHERRY TOPPED CHEESE PIE

Beat together one 8 pz. pkg. softened cream cheese and 1/2 C. sugar until creamy. Blend in 2 C. thawed cool whip. Four into unbaked 9" graham cracker crust. Top with 1 C. canned cherry pie filling. Chill at least 3 hours before serving.

Betty Lalla

\* \* \* \* \*

## FRESH STRAWBERRY PIE

Joan Nash

1 - 9" baked pie shell  
 1 qt. fresh strawberries  
 2 Tbsp. Strawberry flavored  
       gelatine

1 C. water  
 3 Tbsp. cornstarch  
 3/4 C. sugar  
 Whipped cream

Wash berries and drain on paper towel. Place berries in pie shell placing largest ones on top. Combine gelatine, water, cornstarch and sugar in saucepan. Cook, stirring until clear. Cool 15 min. Pour over berries and refrigerate. Top with whipped cream before serving.

## FRENCH PINEAPPLE

1 lb. vanilla wafers  
1/2 C. butter  
2 C. powdered sugar  
4 eggs

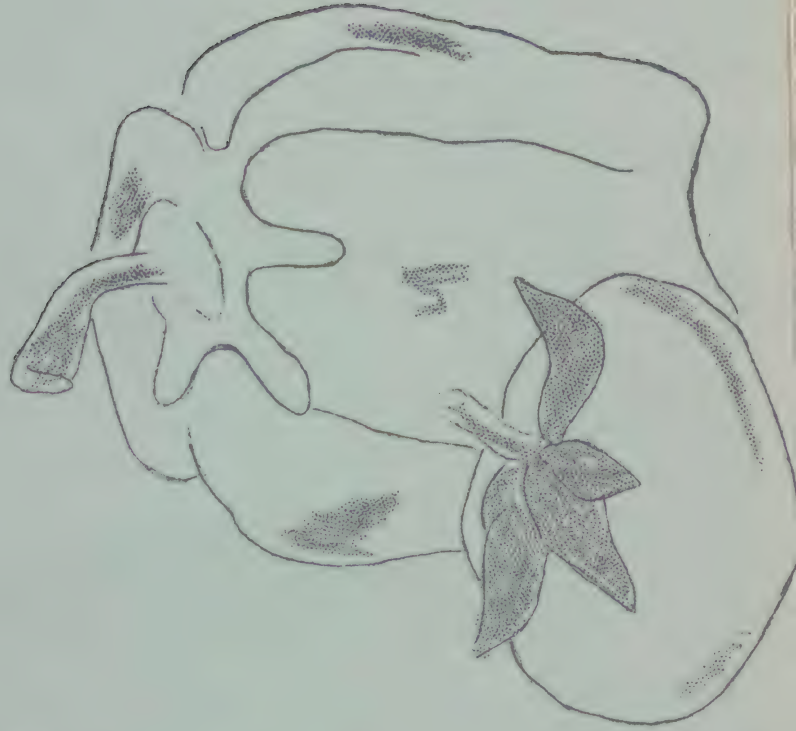
1 Tbsp. sugar  
1 C. pineapple (well drained)  
1 C. pecans (broken)  
1 sm. bottle mar. cherries  
1 C. whipping cream

Line 8 1/2 x 13 x 2 dish with vanilla wafers. Cream butter and sugar. Add eggs one at a time. Beat well. Pour egg mixture over wafers. Add 1 Tbsp. sugar to pineapple, cherries and broken nuts. Four over egg mixture. Whip cream or cream whip and pour over fruit mixture. Chill in refrigerator 12 to 24 hours.

Serves 12 - 15

Margaret Strait

# Casseroles And Vegetables







### BAKED BEANS

1 lb. Small White Pea Beans  
1 tsp. Salt  
1 tsp. Dry Mustard  
3 Tbsp. Brown Sugar

1/4 C. Molasses  
1 Onion  
1 Piece Salt Pork

Soak beans overnight. Boil slowly for about 1/2 hour or until beans split. Place 1/2 of beans in bean pot; add salt, mustard, sugar and molasses. Add remaining beans. Put in onion and salt pork. Cover with water and cover. Bake at 325° for 4 1/2 hours making sure beans are covered with water. Remove cover and bake for 1 1/2 hours.

Lucy Nickerson

## ITALIAN PIZZA

Lenore Apgar

### Crust

1/2 C. Warm water  
1 pkg. dry yeast

1 1/2 C. Sifted flour  
1/2 tsp. Salt  
1 Tbsp. Cooking oil

Dissolve yeast in water. Stir in flour, salt, and oil, and knead until it forms a smooth ball. Pat dough in greased 12" pizza pan, pressing dough up on sides. Then spread about 6 oz. of pizza sauce over pizza dough in pan, leaving room for crust at edges. Then top with parmesan cheese and mozzarella cheese. Add any other favorite toppings.

Bake at 425° for 20 minutes.

Makes one pizza.

### BAKED BEANS

1 1/2 bags dry pea beans	2 tsp. Salt
2 Can Tomato Sauce	Dash Pepper
2 Tbsp. Brown Sugar	1/2 lb.. Bacon
1 Tbsp. Syrup	

Soak beans overnight. Next day boil in same water for about 1 hour. Mix other ingredients. Top with bacon and bake for 1 1/2 to 2 hours. at 350°.

Freda Anderson

KUGLE

(a noodle casserole to have with dinner)

6 oz. egg noodles  
3 eggs  
3 Tbsp. sour cream  
3 Tbsp. sugar

$\frac{1}{2}$  lb. butter  
Cinnamon  
nuts (optional)  
raisins (optional)

Boil noodles about 5 minutes according to package directions.  
Melt most of the stick of butter (about 7 Tbsp.). Stir together eggs, sour cream and sugar. Add cooked and drained noodles and the melted butter. Dot top with remaining butter and sprinkle with cinnamon. Bake at 325° for 35 minutes.

Serves about 5



MRS. WILSON'S BAKED BEANS      Rosalie Davis

1 lb. kidney beans  
1 tsp. salt

Good pieces of salt pork,  
about 1/4 to 1/3 lb.

1/2 tsp. dry mustard  
3/4 C. brown sugar

Soak beans all night. Four off water and put on to boil for about 5 minutes with fresh water. Put all in bean pot. add salt, dry mustard, brown sugar and salt pork.

Bake for 6 to 8 hours in oven between 300° and 325°.

For white beans, use 1/3 C. molasses and 1/2 C. brown sugar instead of the 3/4 C. brown sugar called for for kidney beans. and follow above instructions.

# CASSEROLE BARBECUED CHICKEN

Joan Nash

3 - 3 1/2 lbs.	Cut up chicken	1 C. Catsup
1/2 C.	Flour	1 C. Water
2 tsp.	Salt	2 Tbsp. Worcestershire Sauce
1/2 C.	Cooking Oil	2 Tbsp. Brown Sugar
1 Med.	onion, sliced	1/8 tsp. Pepper
1/2 C.	Chopped Celery	
1/4 C.	Minced Green Pepper	

Dip chicken pieces into flour and salt mixture. Fry in oil until golden brown; remove chicken to 3 qt. casserole. Drain all but 2 Tbsp. fat from skillet. Add onion to skillet; saute until golden and tender. Add celery, green pepper, catsup, water, worcestershire, brown sugar and pepper; pour over chicken.

Heat oven to 350°. Bake covered 1 hour 45 min.

4 - 6 servings.

## STUFFED BURGER BUNDLES

- |  |  |
|--|--|
| 1 C. packaged herb-seasoned<br>stuffing or 1 1/2 C. stuffing<br>croutons | 1 Can Condensed Cream of Mushroom<br>soup or creamed celery soup |
| 1/3 C. Evaporated Milk   | 2 tsp. Worcestershire Sauce                                      |
| 1 lb. ground beef  | 1 Tbsp. Catsup   |

Prepare stuffing according to package directions. Combine evaporated milk and meat; divide in 5 patties. On waxed paper pat each to 6 inch circle. Put 1/4 cup stuffing in center of each; draw meat over stuffing; seal. Place in 1 1/2 qt. casserole. Combine remaining ingredients; pour over meat.

Bake, uncovered at 350° 35 - 40 minutes.

Audrey A. Allen

## POPOVER CHICKEN

Gay Apgar

2 1/2 to 3 lb. Fryer cut up  
3 Eggs  
1 1/2 C. Milk  
1 1/2 C. Sifted all-purpose flour

3/4 tsp. Salt  
1 Tbsp. Cooking Oil  
1 tsp. Dried Tarragon, crushed

### Mushroom Sauce:

1 - 3 oz. Can Sliced Mushrooms,  
drained

1 Can Condensed Cream of Chicken  
Soup  
1/4 C. Milk

1 Tbsp. Butter or Margarine

Brown chicken in 2 Tbsp. oil - season. Place chicken in 2 qt. baking dish. In mixing bowl, combine eggs, 1 1/2 C. milk, flour and salt. Beat 1 1/2 minutes. Add oil and tarragon. Beat 30 seconds more. (Do not overbeat.) Pour over chicken.

Bake in oven 350° for 50 - 60 minutes.

Mushroom Sauce - In saucepan, cook mushrooms in butter for 4 - 5 minutes. Add soup; gradually stir in 1/4 cup milk. Serve over chicken.



# HAM TIMBALS

Elizabeth Ives

(These can be made the day before baking.)

3 C. Ground, cooked ham  
1 C. Cooked Rice  
2 Egg Yolks (slightly beaten)  
1/4 C. Mayonnaise  
1/2 tsp. Dry Mustard

2 Egg Whites (slightly beaten)  
1 C. Corn Flake crumbs  
6 Slices canned pineapple, drained  
1 Can Condensed Cream of Mushroom  
Soup  
1/4 C. Milk

Combine ham, rice, egg yolks, mayonnaise, dry mustard. Shape into cones (using 1/2 cup of mixture for each cone.) Dip cones in egg white and roll in corn flake crumbs. Place pineapple slices on cookie sheet. Top each with a ham cone. Bake in moderate oven 25 minutes. Place one on each plate. Top with mushroom sauce -- a dash of paprika on top.

Serve with a green salad. (6 servings)

Sauce: Heat mushroom or celery soup with milk. Spoon 1/4 cup soup mixture over each cone. Sprinkle with paprika.

(Can be made with chicken instead of ham -- omitting mustard and using 2 Tbsp. of chicken stock. Add mushrooms to chicken mixture.)

VEGETABLE POT ROAST AU JUS

Pat Lewis

3 lb. Pot Roast  
1 1/2 tsp. Salt  
1/8 tsp. Pepper  
Dash Cayenne  
1/2 Green Pepper  
2 Med. Onions

1 Clove Garlic  
3 Tomatoes  
2 Stalks Celery  
2 Small White Turnips  
2 Carrots  
Few sprigs Parsley

Brown meat in dutch oven or skillet. Add vegetables which have been chopped very fine. Do not use grinder or blender. Cover very tightly and cook over low heat at least 2 1/2 hours or until tender. Can be cooked in oven, electric skillet, or crock pot.

## DOUBLE - GOOD MACARONI & CHEESE

1 pkg. (8 oz.) Elbow Macaroni	1 tsp. Salt
1 Container (1 lb.) cream style cottage cheese	1/8 tsp. Pepper
3/4 C. Dairy Sour Cream	2 tsp. Grated Onion
1 Egg Slightly Beaten	1 pkg. (8 oz.) sharp Cheddar Cheese, shredded

Cook macaroni, following label directions; drain. Combine cottage cheese, sour cream, egg, salt, pepper, onion and cheddar cheese in a large bowl; mix lightly until blended; fold in macaroni. Spoon into a 9 x 9 x 2 baking dish.

Bake in moderate oven (350°) 45 minutes, or until bubbly.

Makes 8 servings.

Kay Knowlson

# STUFFED PORK CHOPS (FOR SLOW COOKER)

Kathy Hudson

4 Double Pork loin chops  
Salt and Pepper  
2 C. Pepperidge Farm Stuffing mix  
2/3 C. Water  
1/3 C. Melted Butter

## Onion

1 Can (10 1/2 oz.) condensed  
cream of celery soup  
1 Can (10 1/2 oz.) condensed  
cream of mushroom soup

Trim fat from chops.

Cut pocket in each chop from edge almost to bone.

Lightly season pockets with salt and pepper.

Brown chops.

Combine stuffing mix, butter, water and chopped onion to taste.

Stuff chops - secure along fat side with wooden toothpicks.

Put any remaining stuffing in bottom of crock pot.

Add chops, stacking if necessary.

Mix soups together and pour over chops.  
Cover.

Cook on low 10 - 12 hours.

4 Servings.



## TUNA CASSEROLE

Elizabeth Ives

2 Tbsp. Chopped Onion  
3 Tbsp. Chopped Green Pepper  
1 Tbsp. Melted Butter or Marg.  
2 Tbsp. Diced Pimento  
1 Can Cream of Chicken Soup

1 Can Celery Soup

2/3 C. Milk

1 Tbsp. Lemon Juice

2 Cans Tuna (drained or flaked) 7 oz. Cans

2 C. Coarsely crushed potato chips

Saute' onion and green pepper in butter or margarine 3 minutes, or until tender; remove from heat.

Combine sauteed onion, green pepper, pimento, soups, milk, lemon juice, and tuna; mix well. Place 1 cup crushed potato chips in bottom of lightly buttered 1 1/2 quart casserole; add tuna mixture. Sprinkle remaining 1 cup potato chips on top. Bake in moderate oven (350°) for 30 minutes.

Makes 6 servings.

## "GOODBYE TURKEY" CASSEROLE

Christine V. Driscoll

5 Tbsp. Flour  
1 tsp. Salt  
1/4 tsp. Onion Salt  
1/4 C. Melted Butter  
2 1/2 C. Milk (or light cream)  
1 1/3 C. Minute Rice

1 1/2 C. Turkey or Chicken Broth  
1/2 C. Grater American Cheese  
1 1/2 C. Cooked Asparagus  
2 C. Diced (bite size) Turkey  
2 Tbsp. Toasted Slivered Almonds

Stir flour, half of salt, onion salt into butter. Stir in milk.  
Cook over hot water, stirring until thickened. Pour minute rice  
into a 2 quart shallow baking dish. Combine broth, remaining  
salt and pour over rice. Sprinkle half the cheese over rice.  
Top with asparagus, then turkey. Pour on sauce. Sprinkle with  
remaining cheese.

Bake 375° about 20 minutes. Top with almonds.

## CHINESE CHOP SUEY

2 - 3 C. cut up meat  
2 Medium Onions  
2 C. Sliced Celery (cut diag.)  
1 tsp. Salt  
Dash Pepper

2 C. Water  
2 Tbsp. Cornstarch  
2 Tbsp. Soy Sauce  
2 Tbsp. Brown or White Sugar  
1 Can Bean Sprouts or Chinese veg.

Brown any kind of meat, hamburger, ground pork, any kind of left overs.  
Add onions, sliced, cook until they are soft. Add water and celery, salt and pepper. Simmer 30 minutes.

Mix cornstarch, sugar, soy sauce and a little water and add to meat and vegetables. When thickened, add sprouts and cook 5 min.

Serve on Chinese noodles.

This is versatile. Change amounts with what is on hand. Taste for flavor.

Velma Allen

# LADY MAN'S LASAGNE

Betty Lalla

- |                                |                                    |
|--------------------------------|------------------------------------|
| 6 Brown & Serve Sausage links  | 3 C. Cooked Broad egg noodles      |
| 1 - 14 oz. jar Spaghetti sauce | 1 C. Creamy cottage cheese         |
| 1/8 tsp. Salt                  | 1 - 4 oz. pkg. Shredded Mozzarella |
| 1/4 tsp. Garlic salt           | 2 Tbsp. grated Parmesan cheese     |
| Dash of pepper                 |                                    |

Cook sausage until brown on all sides. Remove and slice 1/2 inch thick. In a bowl, combine sauce, salt, garlic salt, pepper and sausage. Place half of noodles in the bottom of a shallow 2 qt. casserole. Spread half of sauce over noodles; add remaining noodles and spread cottage cheese evenly over noodles. Top with remaining sauce and mozzarella. Top with parmesan cheese.

Bake 35 minutes at 375°.

Yield 6 servings.



# EGG FOO YOUNG

Betty Lalla

1/4 C. Butter

1 Green Pepper, chopped

1 Med. Onion, chopped

2 C. Bean Sprouts, drained (1 can)

Shrimp or chicken (may be omitted)

6 Eggs

1/2 tsp. Salt

1/4 tsp. Pepper

1 - 5 oz. Can Water Chestnuts

2 Tbsp. Soy Sauce

Saute onion and pepper in butter. Stir in shrimp and water chestnuts, bean sprouts and soy sauce. Heat mixture. Remove from heat.

Beat eggs until thick, about 5 min.

Blend mixture into eggs. Four like patties into electric fry pan. Brown on both sides. Keep warm in oven between folds of paper towel. Yield 6 servings.

Hot Soy Sauce: Make paste of 2 Tbsp. cornstarch and 1/4 cup cold water. Stir into 2 cup boiling bouillon soup stock. Cook constantly stirring until clear and thickened.

## CLAM ZUCCHINI CASSEROLE

1/2 Zucchini or 2 large Egg plants      1 - 2 Eggs  
2 Cans Minc'd clams                      Salt & Pepper  
2 C. Cracker crumbs                      ) combine  
4 Tbsp. Butter, melted)      )

Peel and slice Zucchini. Cook in salted water 10 minutes.  
Drain. Place a layer in bottom of casserole and alternate  
with other ingredients, using 1 1/2 cup crumbs. Use 1/2  
cup of crumbs on top. Bake.

Oven: 325°

Time: 30 minutes or until brown

Serves 6

Velma Allen

## SPINACH PIE

1 1/2 lbs. spinach (or 2 frozen pkgs.)  
3 Tbsp. olive oil  
6 Tbsp. grated parmesan cheese  
1 clove of garlic, minced  
pinch of oregano

salt and pepper  
2 eggs, beaten  
1/4 C. milk  
1 pie crust

Boil spinach and drain well. Add olive oil, cheese, garlic, oregano, salt and pepper. Add eggs beaten with the milk. Put this mixture into the crust. Bake in a 375° oven for 10 minutes. Reduce heat to 350° and bake for about 30 minutes or until crust is done. Add extra parmesan cheese when serving.

Barbara C. Perry

## KOLLOFS (Swedish)

1 lb. Stew Beef  
1 Beef cube  
2 Onions (chopped)  
Celery (opp.)

2 Whole Cloves  
1 Tbsp. Brown Sugar  
1 tsp. Vinegar  
Salt & Pepper to taste

Brown stew beef, put in pot with onion, celery, etc. Cover with water and simmer very slow about 1 1/2 hours till meat is tender. Remove meat and thicken gravy. Keep just covered with water. Carrots may be put in last hour.

Margaret Swain



Marie Corneliussen

# BROCCOLI SUPREME

2 - 10 oz. pkgs. frozen chopped broccoli  
1 can cream chicken soup  
1 Tbsp. flour  
3/4 C. grated carrots  
1/4 tsp. salt  
3/4 C. Pepperidge Farm crumbs  
2 Tbsp. melted oleo

1/2 C. sour cream  
1 Tbsp. grated onion  
1/8 tsp. pepper

Cook broccoli, drain, blend soup, flour. Add sour cream, carrots, onion, salt and pepper. Stir in broccoli. Turn into 2 qt. casserole. Combine crumbs and oleo. Sprinkle over.

Bake at 350° for 30-35 min.

Serves 6 - 8

## MINTED CARROTS

1 lb. carrots  
1 tsp. salt  
1 tsp. sugar

1/4 C. butter  
2 Tbsp. brown sugar  
1 tsp. dried mint leaves

Scrape carrots; cut into finger-sized pieces. Cook in boiling water in covered saucepan; add salt and sugar. Cook until tender; drain. Dot with butter; sprinkle with brown sugar and crushed mint. Shake gently to spread seasonings over carrots. Return to low heat; simmer for several minutes.

1 tsp. of dry parsley flakes may be used in place of mint.

Thelma Mansfield

### BROCCOLI CASSEROLE

2 pkgs. chopped broccoli (cook as directed)  
1 scant cup mayonnaise  
1 egg (beaten)  
1 can mushroom soup (undiluted)  
1 C. grated velveeta cheese

Drain broccoli and mix with next ingredients. Sprinkle with crumbs and dot with butter. Bake at 350° for 1 hour.

Serves 8.

Gladys Whitney

SWEET AND SOUR CARROTS

Ruth Sawyer

2 lbs. carrots  
1 large green pepper (slivered)  
1 large onion (slivered)

Cut carrots in coins and cook until tender but firm.  
Make sauce of

3/4 C. vinegar  
1/2 C. oil  
1 C. sugar  
1 can tomato soup  
1 tsp. mustard - dry

Cook 15 minutes, until thickens. Pour over vegetables.  
Serve either hot or cold.



## ZUCCHINI CASSEROLE

2 inch large zucchini  
1 C. sour cream  
1 C. grated American cheese

1 minced onion  
1 egg

Bread crumbs soaked in melted butter

Boil zucchini until almost done (sliced). Drain and put into casserole. Heat 1 cup sour cream, grated American cheese, and minced onion. Add beaten egg, heat and stir a bit, then pour over zucchini. Cover with bread crumbs.

Bake at 350° for 20 minutes, or until bread is golden brown.

Betty Low

## TURKEY OR CHICKEN CASSEROLE

Emily Burton

1/2 Pkg. Egg Noodles cooked  
1 C. Milk & cream, mixed or  
evaporated milk, scalded  
1/4 C. Sherry  
6 Tbsp. Flour  
1/2 tsp. Celery Salt  
1/2 C. Parmesan Cheese

2 C. Turkey or Chicken  
6 Tbsp. turkey or chicken fat  
1/4 tsp. Pepper  
3 Tbsp. Parsley  
1 1/2 tsp. Salt  
2 C. stock or gravy

Crumbs for topping: 1/3 Cup slivered almonds, toasted (may be omitted).

Mix all ingredients and place in 2 quart casserole. Top with crumbs.

Bake at 350° for 45 minutes.

Serves 8.

## CURRIED BAKED CAULIFLOWER

Suzanna Hunt

1 large head cauliflower  
1/2 tsp. salt  
1 - 10 1/2 oz. can cream chicken soup  
4 oz. shredded sharp cheese  
1/3 C. mayonnaise  
1 tsp. curry powder  
1/4 C. dried bread crumbs  
2 Tbsp. margarine melted

Break cauliflower into pieces. Cook over med. heat with salt for 10 minutes. Drain.

In 2 qt. casserole, stir together undiluted soup, cheese, mayonnaise, and curry powder. Add cauliflower and mix well. Toss crumbs in melted marg.; sprinkle on top. Bake til hot and bubbly.  
Temperature 350°

Time - 30 min.

Amount - serves 8 - 10

## ZUCCHINI CASSEROLE

4 small zucchini 5 to 6 inches long  
4 Tbsp. melted butter  
Salt and pepper to taste  
2 or 3 slices sharp cheddar cheese

2 scallions, sliced  
4 Tbsp. tomato catsup  
3/4 C. soft bread crumbs

Cut squash in 1 inch slices; parboil in water for 5 minutes. Drain. Place in greased shallow casserole. Pour 2 Tbsp. butter over top; add seasonings. Arrange cheese and scallions over top. Spread catsup around top with bread crumbs. Drizzle remaining melted butter over crumbs. Bake at 350° about 30 minutes, until squash is cooked and crumbs are brown. Yield 4 - 6 servings.

Thelma Mansfield



### CORN PUDDING

2 eggs, well beaten  
1 Tbsp. sugar  
1 Tbsp. corn starch  
1 C. milk

1/2 stick melted butter  
1 - 12 oz. can corn (undrained)  
1/2 tsp. salt  
1/8 tsp. pepper

Combine all ingredients, place in 1 qt. casserole. Bake in oven, stirring 3 times from bottom during baking.

Bake at 325° until firm (30 - 45 min.)

Serves 4.

Jane Alden

## BAKED BROCCOLI

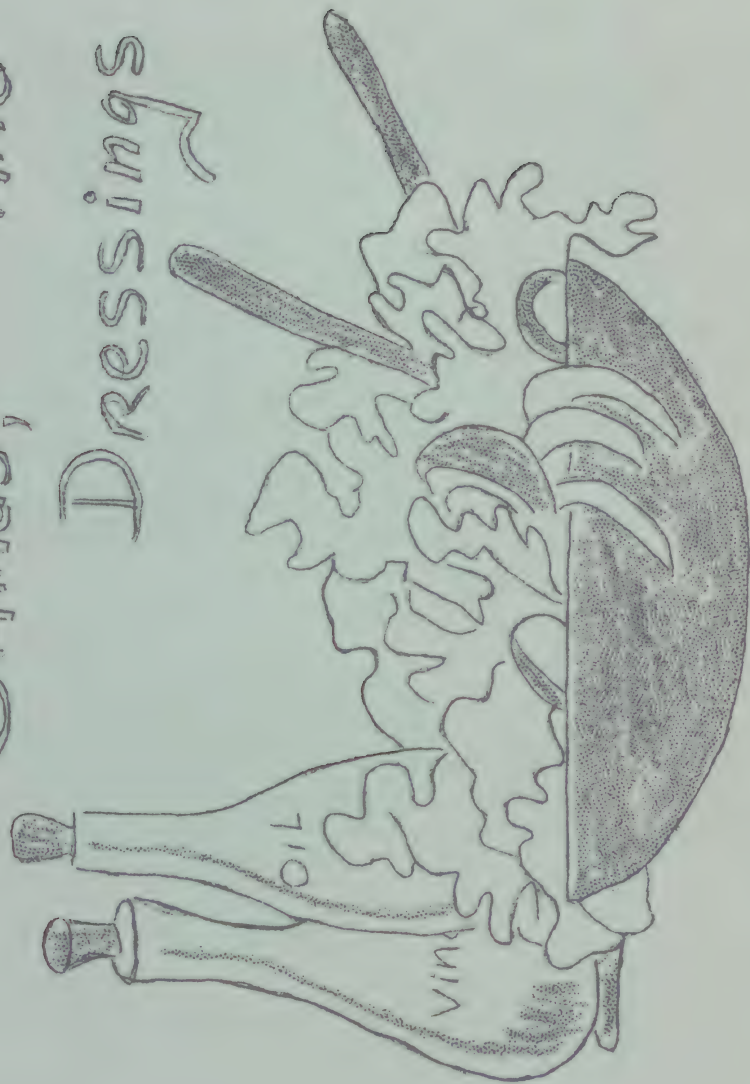
Audrey A. Allen

2 pkgs. frozen broccoli cuts  
2 Tbsp. butter  
2 Tbsp. flour

1 C. milk  
1 - 3 oz. pkg. cream cheese  
2 oz. bleu cheese  
Ritz cracker crumbs

Cook broccoli according to directions on package. Make a cream sauce by melting butter and adding flour. Gradually add milk, stirring constantly. When smooth and thick, add cream cheese and crumbled bleu cheese. Stir until melted. Pour over drained broccoli and put in buttered pyrex dish. Sprinkle Ritz cracker crumbs over the top. Bake 20 minutes at 325°. Serves 6.

# Salads, And Dressings







## STRAWBERRY SALAD

- 2 C. boiling water
- 1 - 6 oz. pkg. strawberry jello
- 1 large " strawberries (frozen)
- 1 large can crushed pineapple (no sugar)
- 1 C. sour cream

Mix in order given, all but sour cream. When it starts to jell, put half in mold; add sour cream over all, then the rest of jello. Chill until firm.

Serves 8-15

Velma Allen

## TUNA-CARROT SALAD

1-7 oz. can Tuna  
1 C. grated Carrot  
1 C. chopped Celery  
2 hard boiled Eggs  
1 small can Potato Sticks

1 tbsp. minced Onion  
 $\frac{1}{2}$  C. Miracle Whip Salad  
Dressing or Mayonnaise  
Salt & Pepper to taste

Combine all ingredients except potato sticks. Add them just before serving so they will not get soggy.

Serves 4

Gladys Whitney

## DIFFERENT POTATO SALAD

- |                          |                                     |
|--------------------------|-------------------------------------|
| 1 C. Sour Cream          |                                     |
| 2 Tbsp. Wine Vinegar     | $\frac{1}{2}$ tsp. Pepper           |
| 1 Tbsp. Prepared Mustard | $\frac{1}{2}$ tsp. Caraway Seed     |
| 2 tsp. Sugar             | 4 C. Diced Cooked Potatoes          |
|                          | $\frac{1}{2}$ Sm. Cucumber, Chopped |
|                          | 2 Green Onions, Chopped             |

40 minutes before serving - in large bowl, blend sour cream, vinegar, mustard, sugar, salt, pepper & caraway seeds. Add remaining ingredients. Toss gently. Refrigerate to develop flavors.

Ginny True

## LIME SALAD MOLD

Christine V. Driscoll

Mix together:

- 1 large lime gelatin (6 oz.)
- 1 C. hot water

Stir until gelatin is dissolved

Add 1 C. cold water. Chill until slightly thickened.

Mix in a large bowl:

- 1 lb. cottage cheese.
- 1 (20 oz.) can crushed pineapple (juice too)
- 1 (11 oz.) Cool Whip

Fold into thickened lime gelatin and pour into mold.  
1 large (2-qt.) or 2 small molds.



## CRANBERRY JELLIED SALAD

2 C. washed cranberries  
1 washed orange quartered &  
seeded  
1½ C. sugar

2 pkgs. raspberry jello  
4 C. water  
1 C. chopped celery  
1 C. chopped pecans

Grind together the cranberries, orange quarters and sugar and let stand. Prepare raspberry jello with 4 cups water and let jell slightly. Then combine all and add the celery and pecans. Jell and serve. Fills large jelled salad mold with a bit left over.

Diana Augspurger

## MILD CUCUMBER SLICES

Cucumber  
Salt

Apple Cider Vinegar  
Sugar

Peel & slice cucumber (s). Cover with very salty boiling water. Soak 5 minutes. Then drain and rinse them in colander. Cover them with a mix of two parts water to one part vinegar. Sweeten to taste (usually about half as much sugar as vinegar). Chill and enjoy.

Diana Augspurger

### BEEF NOODLE SOUP

1 lb. beef chuck  
7 C. water  
2 tsp. salt

2 good sized carrots, diced  
1 medium onion, chopped  
2 ribs celery, diced  
 $\frac{1}{2}$  lb. extra fine egg noodles

Place water, beef and salt in a pot, cover and bring slowly to a boil. Simmer, partially covered, for 2 to 3 hrs.; until meat can be pierced with a fork. Remove meat and strain liquid. Dice meat and return with vegetables and liquid to the pot. Cook until vegetables are tender. Season to taste with salt and black pepper.

Cook noodles separately, according to pkg. instructions. Add to soup just before serving.

Serves 6

Marie Corneliusen

## CHICKEN CHOWDER

1 C. thinly sliced onion  
¼ C. butter  
2 C. diced potatoes  
1 C. thinly sliced celery  
1 C. water  
2½ tsp. salt

1 chicken bouillon cube  
3 C. milk  
3 C. diced cooked chicken  
1 can cream corn  
½ tsp. thyme  
¼ C. chopped parsley

Saute the onion with butter until onion is clear. Add potatoes, celery, water, salt and bouillon cube. Bring mixture to a boil. Reduce heat to simmer and heat for 15 minutes, covered. Add milk, chicken (or turkey), corn and thyme. Continue heating, uncovered, for 15 minutes. Sprinkle with parsley.

Serves 8 to 10

Jane Kirkland



## FROZEN FRUIT SALAD

2-3 Mashed Bananas  
1 pkg. sm. creamed cheese  
(softened)  
1 can crushed pineapple  
(drained)

1 bottle maraschino Cherries  
16 marshmallows  
 $\frac{1}{2}$  pt. heavy cream  
 $\frac{1}{2}$  C. mayonnaise

Mash bananas. Cream in creamed cheese. Cut cherries and marshmallows fine. Whip cream. Mix together and freeze. Mixture may be molded or cut into pieces. Serve on lettuce.

Marjorie Allen

# SWEET-SOUR SALAD DRESSING

4 Tbsp. vinegar  
3 Tbsp. sugar

1 C. mayonnaise  
1 tsp. celery seed

Mix sugar and vinegar. Stir in mayonnaise and whip well.  
Add celery seed and blend.

Makes about 1½ cups.

Rosalie Davis

SPRING FESTIVAL CHICKEN SALAD  
(12 - 14 servings)

Elizabeth Ives

2 Pkgs. Lemon Flavored Gelatin	1/2 Pt. Sour Cream
3/4 Tbsp. Garlic Salt (can be omitted)	1/2 Pt. Mayonnaise
1 1/2 C. Hot Water	1/2 C. Chopped Pecans
1 Tbsp. Grated Onion	2 C. Diced Chicken (cooked)
1/8 tsp. (scant) Pepper	1 C. Diced Celery
1/8 C. Wine Vinegar	

Dissolve gelatin and garlic salt in hot water. Add onion, pepper and vinegar. Cool. Blend in sour cream and mayonnaise. Chill until slightly thickened. Then fold in pecans, chicken, and celery. Pour into shallow pans to a depth of about 1 1/2 or 2 inches. Chill until firm. Cut into squares. Place square on salad greens. Garnish with pineapple chunks, ripe olives & radish roses. Top with following dressing, if you wish. (Salad is good without it.)  
Sour Cream Garlic Dressing:

1/2 C. Sour Cream	1 C. Garlic Salad Dressing
1/2 C. Mayonnaise	(Krafts Italian Dressing)

Blend sour cream and mayonnaise. Gradually add salad dressing, stirring until mixture is smooth and creamy.

# MARINATED CARROTS

1/2 C. sugar  
1/2 C. vinegar  
1/2 C. oil

1/4 Tbsp. dry mustard  
1 tsp. celery seed  
1 tsp. salt

Cook 2-3 pkgs. carrots and drain. Add above mixture. Let carrots set at room temperature overnight. (Especially good for buffet or picnic.)

(Double for 5 - 6 pkgs. of carrots)

Sylvia Currier



### FLUFFY ORANGE SALAD

3-oz. pkg. cream cheese, softened  
5-oz. jar neufchatel cheese spread with pimienta  
16-oz. can sliced peaches  
11-oz. can mandarin oranges, drained  
13½-oz. can pineapple tidbits, drained  
1 C. tiny marshmallows  
1 C. heavy cream

Beat together cream cheese and cheese spread. Drain and cut up peaches, reserving ¼ cup syrup. Beat reserved syrup into cheese. Fold in fruits and marshmallows. Whip cream; fold into fruit mixture. Chill 5 or 6 hours or overnight.

Serves 8

Mary Reis

# CHERRY COLA MOLD

- |  |   |
|--|---|
| 1 pkg. (8 oz.) Cream Cheese<br>(softened)          | 1 can (1 lb. 1 oz.) pitted<br>dark sweet cherries |
| $\frac{1}{4}$ C. Mayonnaise                        | 1 can (13 $\frac{1}{2}$ oz.) pineapple<br>tidbits |
| 1 pkg. (3 oz.) each Jello<br>(Cherry & Strawberry) | 1 bottle (7 oz.) cola                             |
| 1 C. Boiling Water                                 | 1 C. Chopped Nuts                                 |

Blend cream cheese and mayonnaise until smooth. Dissolve Jello in boiling water. Stir into cheese mixture, blending well. Drain cherries and pineapple measuring 1 $\frac{1}{2}$  cups syrup. Then add syrup and cola beverage to gelatin. Chill until very thick. Fold in cherries, pineapple and nuts. Pour into a 1 $\frac{1}{2}$  quart mold. Chill until firm. Unmold

6 Cups or 12 servings

Lena Love

# APPLESAUCE-RASPBERRY SALAD

1-3 oz. pkg. Raspberry Gelatin      1 C. Applesauce  
1-10 oz. pkg. Frozen Raspberries    1 C. Sour Cream  
                 1 C. Tiny Marshmallows

Dissolve gelatin in 1 C. boiling water. Add frozen berries;  
Stir 'til thawed. Stir in applesauce. Pour into 10"x6"x1-3/4"  
baking dish; chill 'til set.

Combine sour cream & marshmallows. Spread atop gelatin. Cover  
and chill 1-2 hrs. before serving.

Serves 6

Patricia Plouff

# WOODBINE FRENCH DRESSING

1 can tomato soup	
1 C. salad oil	
1 tsp. salt	
2 Tbsp. lemon juice	
(1 clove garlic finely chopped, if desired.)	
	2 Tbsp. Worcestershire Sauce
	$\frac{1}{2}$ C. sugar
	Small onion chopped
	$\frac{2}{3}$ C. vinegar

Mix well and store in refrigerator.

Makes about 3 cups.

Rosalie Davis





# PENNSYLVANIA DUTCH COLE SLAW

- |                  |                         |                    |            |
|------------------|-------------------------|--------------------|------------|
| 4 C.             | finely shredded cabbage | 3 Tbsp.            | sugar      |
| $\frac{1}{4}$ C. | cream                   | 1 tsp.             | salt       |
| $\frac{1}{4}$ C. | vinegar                 | $\frac{1}{2}$ tsp. | mustard    |
| $\frac{1}{2}$ C. | Mayonnaise              |                    | (prepared) |

Stir cream into mayonnaise a little at a time. Stir vinegar in, then sugar, salt, mustard. Pour dressing over cabbage and mix well.

Serves 6

Marilyn Dent

### PISTACHIO PUDDING SALAD

- |  |                                     |
|--|-------------------------------------|
| 1 C. Crushed Pineapple w/juice         | $\frac{1}{2}$ C. Nuts (chopped)     |
| 1 pkg. Royal Instant Pistachio Pudding | $\frac{1}{2}$ C. Small Marshmallows |
|  | 1 sm. Container Cool Whip           |

Mix pineapple and juice with pudding powder. Add nuts, marshmallows and mix well. Fold in Cool Whip and place in an 8"x8" pan and cool in refrigerator at least 2 hours.

Serves 12

Lena Love

## CRUNCHY CHEESE CROUTONS

$\frac{1}{2}$  Oz. (3 Tbsp.) butter  
2 Oz. ( $\frac{1}{2}$  C.) cheddar cheese  
French Bread  
2 Tbsp. chopped parsley  
Salt, pepper

Combine butter, grated cheese and parsley. Blend well until creamy and smooth. Season to taste. Cut French bread, then cut each slice diagonally to make smaller. Place bread on baking tray, cover surface thickly with cheese mixture. Bake in hot oven, 450° 8 to 10 minutes or until lightly golden brown and crisp.

Betty Low



# CAESAR SALAD DRESSING

4 Tbsp. lemon juice  
1/4 C. oil  
1 tsp. pepper  
1 tsp. Worcestershire Sauce  
1 clove minced garlic  
1/2 tsp. salt  
1 beaten egg  
1/4 C. Parmesan cheese  
4-6 anchovies, chopped

Shake well.

Pat Lewis

## POTATO SALAD

2-3 lbs. Potatoes  
2-3 Hard Boiled Eggs  
Mayonnaise

2-3 pieces Chopped Celery  
Salt  
Sweet Pickles & Juice

Mustard

Peel potatoes and boil until tender. Drain, cool and then add 1 tbsp. mayonnaise and about the same amount of pickle juice. Stir in the chopped up eggs and celery; add a touch of mustard and salt to taste.

Serves 8-12

Diana Augspurger

FIVE-CUP SALAD

- 1 C. Coconut
- 1 C. Sour Cream
- 1 C. Mandarin Oranges
- 1 C. Crushed Pineapple (drained)
- 1 C. Marshmallows (small or cut)

Mix and let set.

Sylvia Currier

## BLEU CHEESE DRESSING

1 qt. mayonnaise  
1 C. buttermilk  
3-4oz. bleu cheese

1 8-oz. cream cheese  
dash salt & pepper  
1-2 drops blue & green  
food coloring

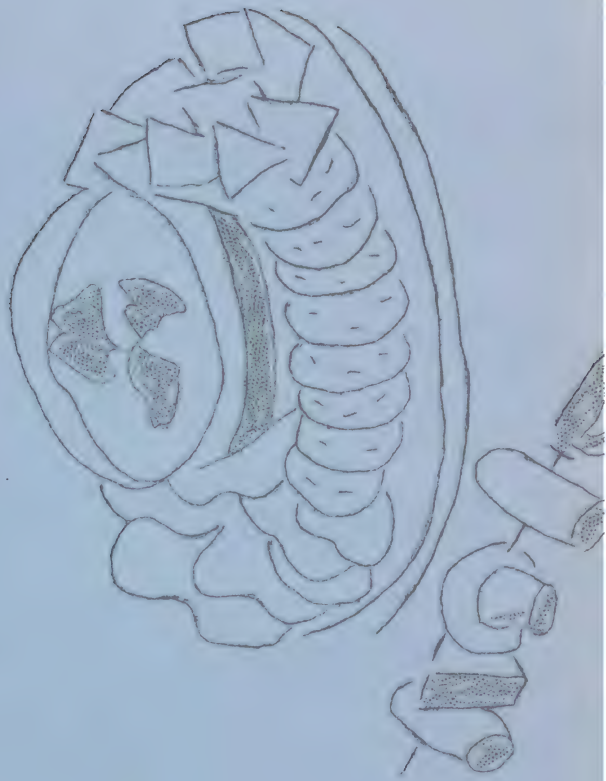
To softened cream cheese add mayonnaise and buttermilk. Beat until smooth. Add salt, pepper and coloring. Add crumbled bleu cheese. Makes  $1\frac{1}{2}$  quarts.

Rick Manganello



Hors

D'Oeuvres





### PARTY BEEF BALLS

1 1/2 lb. Beef  
1/2 C. Bread Crumbs  
1/4 C. Chopped Onion  
3/4 C. Milk  
1 Egg

1 tsp. Salt, dash pepper  
1 Tbsp. Oil  
1 C. Ketchup  
1 C. Apple Jelly

Combine beef, crumbs, onion, egg, milk, salt and pepper. Form into balls. Brown in oil.

Make sauce, ketchup, jelly, stirring over low heat.

Drop meat balls and simmer. Serve on tooth picks.

Marion Houston

COPENHAGEN'S

- 1 can (5 oz.) Water Chestnuts  
sliced horizontally  
1/4" thick
- 1 can (4 1/2 oz.) Shrimp

- 1 Tbsp. Chopped Parsley
- 1/2 tsp. Lemon juice
- 1/4 C. Mayonnaise

Combine last 3 ingredients, spread on chestnuts. Stand a shrimp on top. Chill before serving.

Gladys Whitney



## CHINESE CHICKEN WINGS

3 lbs. Chicken Wings - Snip ends & joints

Sauce:

½ C. sugar	½ tsp. pepper
3 Tbsp. cornstarch	¾ C. water
1 tsp. salt	1/3 C. lemon juice
½ tsp. ground ginger	½ C. soy sauce

Stir sauce constantly until thick and boil 3 minutes.

Bake chicken 30 minutes on each side brushing with sauce at 400°.  
Serve hot.

Gladys Whitney

## HERB BREAD

Great way to use up slightly stale bread, hot dog buns or hamburger buns. Do not use fresh breads.

1/4 lb. Butter  
2 Tbsp. Parmesan cheese  
1 tsp. Minced Onion

Dash Oregano  
Dash Thyme

Melt all above ingredients together. Dip one inch sticks in above mixture or spread it on sticks with brush. Place under broiler until slightly browned - serve hot.

Gladys Whitney

## SAUSAGE BALLS

- 1/2 lb. Grated Sharp cheddar cheese
- 3 C. Bisquick
- 1 lb. Sausage Meat
- 2 tsp. Water

Have all ingredients at room temperature. Mix well. Roll into balls the size of a walnut. Bake 15 minutes at 400°. Serve hot.

Jeannine Tucker

\* \* \* \* \*

## MARINATED MUSHROOMS

- 1/2 C. Olive Oil
- 1 1/2 tsp. Salt
- 1/2 C. White wine tarragon vinegar
- 2 Tbsp. Sweet Basil

Mix together and marinate overnight.

- 1 Chopped Garlic Clove
- 1 lb. fresh white mushrooms  
(cooked) or 5 cans whole  
button mushrooms

Jeannine Tucker

### MARINATED MUSHROOMS

1 lb. Mushrooms  
1/2 C. Water  
1/2 C. Vinegar  
1/4 C. Olive Oil

2 tsp. Salt  
2 tsp. Peppercorns  
1/2 tsp. Minced garlic (dried)

Wash and slice mushrooms lengthwise. Boil 5 minutes in water and vinegar. Drain and save liquid. Cool

Combine other ingredients in covered glass or pottery container. Add cooked mushrooms. Add cooled and strained liquid to just cover mushrooms. Let stand at least 24 hours at room temp. Serve. Excellent with cheeses and crackers.

Gladys Whitney



ZIPPY HOT DOG HORS D'OEUVRE

1 lb. Franks cut in one inch pieces (bite size)  
2 C. Ketsup  
3/4 C. Bourbon  
1/2 C. Brown Sugar  
1 small onion chopped (fresh)

Simmer one hour. Serve in chafing dish - hot.

Gladys Whitney

# COCKTAIL COOKIES

1/2 C. flour

1/4 C. butter

1 jar processed bacon - cheese spread

Shape into a neat roll (or two rolls for easier handling). Wrap in waxed paper and refrigerate. When firm, slice as you would cookies and bake at 400° for 10 minutes. (Use ungreased cookie sheet.)

Elaine Stewart

### HOT OLIVE CHEESE PUFFS

1 C. Grated Sharp Cheddar cheese      1/4 tsp. Salt  
3 Tbsp. Margarine (soft)      1/2 tsp. Paprika  
1/2 C. Flour      Small jar stuffed olives

Blend cheese and margarine. Add other ingredients. Mix well until a workable dough. Wrap small amount of cheese dough around small stuffed olives. Bake on ungreased sheet pan until golden brown. Approximately 10 minutes at 400°.

Serve warm.

Jeannine Tucker

## CHEESE BALL

8 oz. Pkg. Cream cheese  
3 oz. Pkg. Blue cheese  
1 tsp. Worcestershire sauce  
3, or 4 shakes of garlic salt

3 or 4 shakes of Accent  
Toasted Chopped walnuts  
Thin slices of olives

Thoroughly mix first 5 ingredients. Add few walnuts and olives. Roll in walnuts until all covered. Wrap in wax paper and refrigerate until chilled.

Audrey A. Allen



## MUSHROOM TURNOVERS

### Pastry:

1 - 8 Oz. Pkg. Cream cheese  
(softened)  
2 Sticks butter or margarine  
(softened)  
2 1/4 C. Flour  
1 tsp. Salt  
1 Egg

Combine cheese, butter, flour & salt. Knead into a dough & roll into a ball. Wrap in wax paper & chill for 4 hours. Roll out on floured board to 1/8" thickness, no thicker. Cut into rounds with a 2 1/2" round cutter. Place 1 small tsp. of filling on half of each round, then fold over & seal edges with a fork. Beat egg and lightly brush crescents. Place on ungreased cookie sheets and bake. May freeze before baking for later use.

### Mushroom Filling:

3 Tbsp. Butter  
1 large onion finely chopped  
1/2 lb. Fresh mushrooms finely chopped  
1/4 C. Sour Cream  
1/4 tsp. Thyme  
1/2 tsp. Salt & Pepper  
1 Tbsp. Flour

Melt butter in skillet and brown onion. Add mushrooms and cook 3 minutes. Add thyme, salt, pepper & sprinkle with flour. Stir in cream and cook at a low heat til mixture thickens.  
Bake for 30 minutes at 325°.

Makes about 60.

Suzanne Hunt

### SIMPLE PA'TE'

This easy pa'te' makes delicious use of a small quantity of chicken livers. Easy to double or triple. Sauté 2 chicken livers in 1 Tbsp. butter over medium-low heat until just pink in center, about 5 minutes. Chop livers and mash in a bowl with butter from the frying pan, 1 oz. cream cheese, few drops liquid hot pepper, 1/4 tsp. salt, 1 Tbsp. chopped green pepper and tsp. Sherry. Cover and chill. Serve with crackers.

Makes 1/3 cup.

Thelma Mansfield

## TOASTED MUSHROOM ROLLS

### Filling:

1/2 lb. Fresh Mushrooms - clean and chop fine  
1/4 C. Butter - saute' mushrooms for 5 minutes

3 Tbsp. Flour	)	
3/4 tsp. Salt	)	Blend In
1/4 tsp. MSG (Accent))		

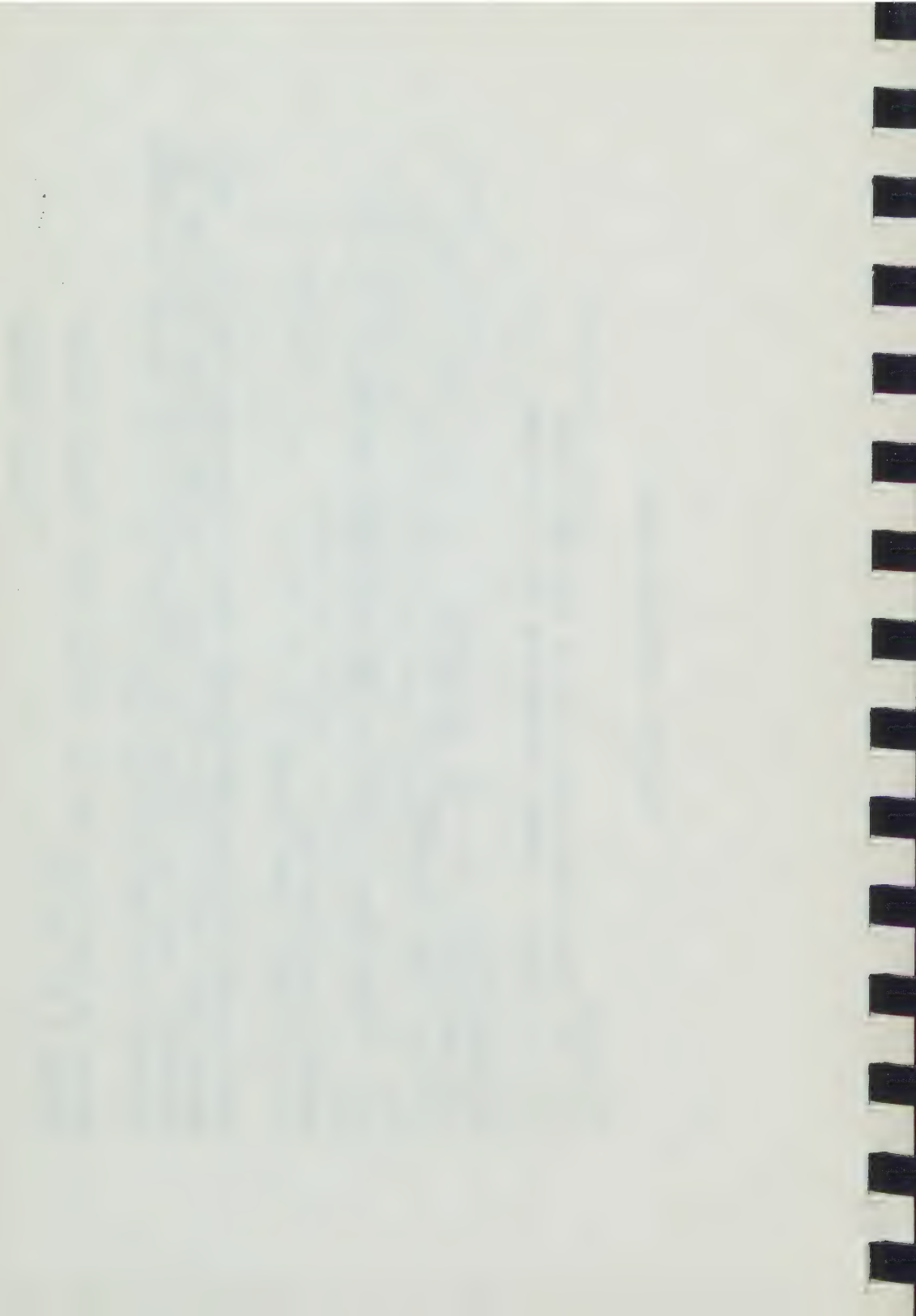
1 C. light cream - Stir in and cook until thick.

Add: 2 tsp. Chives  
1 tsp. Lemon juice

Trim crusts off loaf of pastry bread (soft white bread). Roll bread with rolling pin until flat. Spread mixture and roll up tightly. Pack and freeze or refrigerate. When ready to serve, defrost, cut each roll in half.

Toast in 400° oven on all sides until lightly brown.  
Makes 3 1/2 dozen.

Nancy Murdock





# CRAB MEAT SPREAD

12 oz. Cream cheese

1 Tbsp. Worcestershire sauce

2 Tbsp. Grated onion (optional)

Dash garlic salt

1 Tbsp. Lemon Juice

2 Tbsp. Mayonnaise

Heinz Chili Sauce

1 Can Crab meat

Dried Parsley flakes

Mix together first 6 ingredients and spread on 10" - 12" platter. Cover cream cheese mixture with 1/2 bottle chili sauce. Spread on top one can crab meat, drained. Sprinkle with dried parsley flakes and refrigerate overnight. Serve with mild crackers, for dipping or spreading. (Nice at Christmas - red & green).

Janet Manganello

## SHRIMP SPREAD

1 - 8 oz. pkg. cream cheese	1 1/2 tsp. Curry Powder
3 Tbsp. Sherry	1/4 C. Milk
1 clove garlic mashed	1 C. Cooked small shrimp or
1 green onion (white part only)	1 can (4 1/2 oz.) shrimp
finely minced	

Mix cream cheese, and Sherry together until smoothly blended. Stir in garlic, onion, curry powder and milk. Mix in shrimp until evenly distributed. (If canned shrimp is used, rinse with cold water and drain before using.) Cover and refrigerate at least 3 hours or overnight to allow flavors to blend. Allow to stand at room temperature for about 30 minutes before serving. To lower calories, omit cream cheese and milk, instead whirl in the blender until smooth with the Sherry 1 pint cottage cheese. Add remaining ingredients. Makes 2 1/2 cups.

Thelma Mansfield

# Breads, Rolls & Muffins







# BLUEBERRY MUFFINS

Betty Lalla

(These taste just like the famous  
Jordan Marsh Blueberry Muffins)

6 Tbsp. butter  
1 1/4 C. sugar  
2 large eggs  
2 C. flour, unsifted  
2 tsp. sugar mixed with dash of cinnamon  
1/2 tsp. salt  
2 tsp. baking powder  
1/2 C. milk  
1 pt. washed blueberries

Cream butter and 1 1/4 C. sugar very well. Add eggs one at a time and beat well. Sift flour, salt and baking powder together; add alternately with milk. Mash 1/2 C. blueberries with a fork and mix them into batter by hand. Then add remainder of blueberries and mix in gently by hand. Grease top of muffin tins well and place paper cups in each well. Fill cups 7/8 full. Cover with sugar, cinnamon mixture. Cool 30 min. before removing from pan. Bake 375° 30 min. Makes 16 muffins.

## SOUR CREAM NUT BREAD

1 egg	1 tsp. baking soda
1 C. packed brown sugar	1 tsp. salt
1 C. sour cream	$\frac{1}{2}$ tsp. cinnamon
2 C. sifted flour	$\frac{1}{2}$ tsp. nutmeg
1 tsp. baking powder	$\frac{1}{4}$ tsp. cloves
	1 C. chopped nuts

Beat egg; add sugar; mix well. Carefully stir in sour cream. Add sifted dry ingredients; stir just until moistened. Add nuts; stir carefully. Pour into greased pan ( $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ ). Bake at 350° for 50-60 minutes.

Ginny True

## MA NOONAN'S RUTABAGA BREAD

1½ C. cubed rutabaga (yellow turnip) peeled	1/3 C. chopped dates
1 2/3 C. all-purpose flour	3/4 tsp. salt
1 tsp. baking powder	1 tsp. cinnamon
1/3 C. brown sugar, packed	½ tsp. cloves
2 eggs, beaten	dash of nutmeg
½ C. melted shortening	1 C. sugar
1/3 C. chopped nuts	½ C. orange juice

Cook rutabaga in small amount of boiling salt water about 20 minutes or until tender. Drain and mash (should measure 1 cup rutabaga). Sift flour, soda, baking powder, salt and spices; add sugar to flour mixture. Combine rutabaga, eggs, orange juice, and shortening. Add nuts and dates. Stir rutabaga mixture quickly into dry ingredients, mixing just enough to moisten (17-22 strokes). Pour into a greased 9x5 loaf pan. Bake at 350° for 60 to 70 minutes.

Rosalie Noonan Davis

## SWEET MUFFINS

1 egg  
 $\frac{1}{2}$  C. milk  
 $\frac{1}{4}$  C. Veg. oil or melted  
shortening

$1\frac{1}{2}$  C. flour  
 $\frac{1}{2}$  C. sugar  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt

Beat egg with fork. Stir in milk and oil. Blend in dry ingredients just until flour is moistened. (Batter should be lumpy.) Don't overmix. Grease bottom of muffin cups & fill  $\frac{2}{3}$  full. Bake 400° for 20-25 minutes.

SURPRISE MUFFINS: Fill muffin cups half full of batter; drop scant tsp. of jelly on center of batter & add more batter to fill  $\frac{2}{3}$  full. Bake same temperature & time as above.

Makes 12 muffins

Betty Lalla



## CORN AND MOLASSES BREAD

Mix:

$\frac{1}{2}$  C. corn meal in  $\frac{1}{2}$  C. cold water

Add:

1 C. boiling water & cook until thick.

Add:

$\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  C. molasses  
 $1\frac{1}{2}$  tsp. salt  
 $1\frac{1}{2}$  Tbsp. crisco

Add 2 pkgs. dry yeast to 4 C. flour & add to liquid mixture.

Let rise. Knead down & put in greased loaf pans. Let rise again. Bake in a 400° oven for 20 minutes; then reduce heat to 350° and bake until crust is brown & bread sounds hollow when thumped.

Christine V. Driscoll

## PINEAPPLE NUT BREAD

2 C. flour  
1 tsp. baking powder  
1 C. raisins  
 $\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  C. walnuts

1 egg, beaten  
1 tsp. vanilla  
2 tbsp. melted shortening  
1 No. 1 can crushed pineapple  
(1 C.) do not drain  
1 tsp. baking soda

Sift flour, sugar, baking powder and salt into bowl. Add raisins and nuts. Combine eggs, vanilla and shortening; add to mixture. Dissolve soda in pineapple and stir into mixture until just blended. Bake in greased 8x4x4 pan 1 hr. at 350°.

Makes 1 loaf

Thelma Mansfield

## PUMPKIN BREAD

3 C. sugar  
1 C. cooking oil  
4 eggs  
1½ tsp. salt  
1 tsp. cinnamon

1 tsp. nutmeg  
2/3 C. water  
1 C. pumpkin (14½ oz. can)  
3 1/3 C. flour  
2 tsp. soda  
3/4 C. nuts (optional)

Mix ingredients all together. Bake in 350° oven for 50-55 minutes. You can make 3 loaves of bread from this recipe.

Marjorie Allen

## MERRILL'S OATMEAL BREAD

5 C. oatmeal  
6 C. boiling water  
3 Tbsp. lard

1½ C. molasses  
1 Tbsp. salt  
2 yeast cakes

15 C. flour

Pour boiling water over oatmeal, lard, and salt. Let stand until cool. Dissolve yeast in ¼ cup warm water. Mix all ingredients together. Stir well. Should be quite thick.

Let stand and raise until double in size. Divide and put into 5 bread pans and raise again. Bake at 350° - 375° for 1 hr.

Makes 5 loaves.

Marjorie Stearns



### APRICOT NUT BREAD

1 C. Apricots cut in quarters. Cover with water & soak for 30 minutes

1 C. sugar

2½ Tbsp. soft butter

½ C. orange juice

1 egg

2½ C. flour

2½ tsp. baking powder

¼ tsp. soda

¼ tsp. salt

Cream sugar & butter. Add juice & beaten egg. Sift dry ingredients and add to batter. Add drained apricots. Let batter stand for 20 minutes before baking at 350° for 1 hour.

Patricia Plouff

## PUMPKIN BREAD

2/3 C. butter or margarine	1/2 tsp. Baking Powder
2 2/3 C. sugar	2 tsp. soda
4 eggs	1/2 tsp. salt
C can pumpkin	1 tsp. each cinnamon, cloves
2/3 C. water	2/3 C. nuts, broken
3 1/3 C. flour	2/3 C. raisins or cut up dates

Cream butter & sugar; add eggs, pumpkin and water. Sift flour, baking powder, soda, salt and spices. Add pumpkin mixture; stir in raisins or dates and nuts. Pour into 2 qt. greased loaf pans; bake 350° 1 hr. 3 lb. coffee cans may be used-2/3 in a can.

Marion Houston

### FRENCH BREAKFAST PUFFS

Mix thoroughly:

1/3 C. soft shortening  
1/2 C. sugar  
1 egg

Sift together:

1 1/2 C. sifted flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1/4 tsp. nutmeg

Stir in alternately with: 1/2 C. milk. Fill greased muffin cups 2/3 full. Bake at 350° F. for 20 to 25 minutes. Immediately roll in 6 tbsp. melted butter, then in mixture of 1/2 C. sugar & 1 tsp. cinnamon.

Makes 12 muffins

Lenore Apgar

## BLUEBERRY COFFEE CAKE

2 C. flour  
1½ C. sugar  
1 stick margarine  
2 tsp. baking powder

1 tsp. salt  
2 eggs, separated  
1 C. milk  
1½ C. blueberries  
(fresh or frozen)

Sift flour & sugar into bowl; cut in margarine until mixture is size of peas. Add baking powder, salt, egg yolks & milk to flour mixture, low speed 3 minutes. Beat egg whites stiff. Fold into batter. Spread in greased & floured 13x9 in. pan. Arrange blueberries over batter, sprinkle on topping. (Use only 2/3 of topping; freeze rest for later). Bake 400° 35-40 mins.

Topping: Work following with fingers to form crumbs: 2C. flour, 1 C. brown sugar, 1 tsp. vanilla, 3/4 melted margarine, 1 C. nuts chopped, ½ tsp. salt.

Marion Houston



## BLUEBERRY MUFFINS

1½ C. flour  
½ C. sugar  
2 tsp. baking powder  
½ tsp. salt

¼ C. shortening  
1 egg  
½ C. milk  
1 C. blueberries

Blend first 5 ingredients and then add egg and milk; blend again; fold in drained blueberries. Sprinkle with sugar. Bake in 400° oven for 25 minutes.

Change to apple muffins by adding ½ tsp. cinnamon with dry ingredients. Substitute 1 C. of cubed apples and top with following mixture: 1/3 C. brown sugar, 1/3 C. walnuts, and 1/2 tsp. cinnamon.

Makes 12 muffins

Jeannine Tucker

# LIMPA (Swedish Rye Bread)

2 pkg. yeast  
½ C. dark brown sugar  
2 Tbsp. butter  
1 Tbsp. salt  
1½ C. hot water

½ C. warm water  
1/3 C. molasses  
4 tsp. grated orange peel  
3/4 tsp. anise  
2½ C. rye flour  
3½-4 C. white flour

Dissolve yeast in warm water. Mix other ingredients except flour. Add rye flour and enough white flour to make a dough thick enough to be beaten. Beat 3 minutes on high speed. Stir in remaining flour and knead. Place in greased bowl. Let rise. Punch down. Rise again. Punch down and form into loaves. Rise. Bake 25-30 minutes in 375° oven.

Pat Lewis

## BLUEBERRY BUCKLE

Thelma Mansfield

Mix together:

3/4 C. sugar  
1/4 C. soft shortening

Add

1 egg  
1/2 C. milk

Sift together:  
& add to above

2 C. flour  
2 tsp. baking powder  
1/2 tsp. salt

Blend in 2 C. well drained blueberries. Pour into a greased 9-inch pan.

Topping: Mix 1/2 C. brown sugar, 1/3 C. flour, 1/2 tsp. cinnamon, 1/2 C. butter (melted). Spread over cake before baking. Bake 45 to 50 minutes in a 375° oven

## LEMON BREAD

$\frac{1}{2}$  C. shortening  
1 C. sugar  
2 eggs  
 $1\frac{1}{4}$  C. flour

1 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
grated rind of 1 lemon  
1 C. nuts

$\frac{1}{2}$  C. milk

Cream shortening and sugar; add eggs and dry ingredients. Add lemon rind nuts and milk; mix well & turn into greased and floured loaf pan. Bake one hour at 350°.

Mix juice of 1 lemon and  $\frac{1}{4}$  C. sugar & pour over loaf after it has baked. Pierce with holes while still hot.

Lenore Apgar



# Meats, Poultry & Fish





Don't forget to check the  
list of names in the  
book.

MEATZA PIE

Mary Reis

1 lb. hamburger, uncooked  
2/3 C. evaporated milk

1/2 C. bread crumbs  
1 tsp. salt or garlic salt

Mix together; press into a large pie pan. Pour one 8-oz. can tomato paste over the meat crust. Then add:

1 2-oz. can mushrooms  
1 C. shredded cheese

1 tsp. oregano  
2 tsp. parmesan cheese

Bake at 375° for 30 minutes, uncovered.

## TUNA CURRY

2 Tbsp. chopped onion  
1/2 C. sliced celery  
1/2 tsp. curry powder  
1 Tbsp. butter or margarine  
1 can condensed cream of chicken or celery soup  
1/3 C. milk  
1 can (6 1/2-7 oz.) tuna  
1 avocado, cubed - can be omitted  
Toast or cooked rice

Cook onion, celery and curry slowly in butter for 5 minutes. Stir in soup & milk. Cook and stir until thick and smooth. Add flaked tuna and heat thoroughly. Add cubed avocado, heat 1 minute. DO NOT BOIL. Serve the above on toast or cooked rice. Good Stand-by.

Serves 4

Mrs. Taous Sawyer



## HALIBUT STEW

Pat Lewis

1 lb. halibut  
1 small clove garlic  
1 C. chopped onion  
1 C. chopped peppers  
1 C. chopped celery  
1 C. chopped carrot  
1 Tbsp. oil

1/2 Tbsp. tomato juice  
1/2 C. white wine  
1/2 can tomatoes  
1/2 can chopped clams  
pinch each of basil  
oregano  
parsley

Cut fish in 1" pieces.  
20 minutes. Add fish, cover, and simmer 5-10 minutes. Taste for salt & pepper.

Saute vegetables. Add rest and simmer

## CHICKEN PAPRIKA

1 Chicken cut in pieces, skin removed	1 tsp. Salt
2 Med. Onions, chopped	1 tsp. Paprika
1 Small Green Pepper, chopped	4 Servings Cooked rice
1 Can Mushrooms	

Place 2 tablespoons Crisco in 1 cup measuring cup. Fill cup 2/3 full with water. Empty water and Crisco into skillet or electric fry pan and heat. Add chicken, onions, green pepper, salt and paprika. Simmer on low heat for one hour, covered. More water may be added as necessary during cooking. Add mushrooms with liquid for the last 15 minutes. Remove chicken to plate. Add cooked rice to mixture in skillet. Stir well and turn onto serving dish.

Serves 4.

Marilyn Dent

# BEEF STEW WITH RED WINE

Joan Nash

2 lbs. lean stew beef cut in 1 <sup>1/2</sup> pieces	1/3 tsp. pepper
1 C. dry red wine	1/4 C. butter or margarine
1/2 C. flour	1 1/2 C. water
1/2 tsp. salt	1 lb. small white onions
	6 sliced, scraped carrots
	2 tsp. salt

Combine beef and wine in bowl; refrigerate 2-12 hrs. or overnight. In paper bag, mix flour salt & pepper. Drain meat reserving wine. Shake meat, few pieces at a time, in bag to coat with flour. Melt butter in Dutch oven. Brown meat pieces well on all sides. Stir in 1/3 C. of reserved wine and the water. Bring to boil, stirring; simmer, covered, over low heat 2 hrs., stirring occasionally. Add 1/3 C. reserved wine, onions & carrots. Simmer covered 30 min. Stir in remaining reserved wine and 2 tsp. salt. Simmer covered 40 min. or until vegetables are tender. Serve over hot cooked noodles.

4-6 Servings

# ROUND STEAK SAUERBROTEN

Joan Nash

- |   |                                  |     |                           |
|---|----------------------------------|-----|---------------------------|
| 1 | 1 1/2 lbs. round steak           |     |                           |
|   | 1 1/2 in. - 1 in. thick          |     |                           |
| 1 | Tbsp. Cooking oil                | 2   | Tbsp. Brown Sugar         |
| 1 | Envelope Brown Gravy Mix         | 2   | Tbsp. White Wine Vinegar  |
| 2 | C. Water                         | 1/2 | tsp. Salt                 |
| 1 | Tbsp. instant minced onion       | 1/4 | tsp. Pepper               |
|   | (or 2 Tbsp. fresh chopped onion) | 1/2 | tsp. Ginger               |
|   |                                  | 1   | tsp. Worcestershire Sauce |
|   |                                  | 1   | Bay Leaf                  |
|   |                                  |     | Hot Noodles               |

Cut meat in 1 inch squares. In large skillet, brown meat in oil. Remove meat from skillet; add gravy mix and water. Bring to boil, stirring constantly. Stir in remaining ingredients except noodles. Return meat to skillet; cover and simmer 1 1/2 hours, stirring occasionally. Remove bay leaf. Serve meat over hot buttered noodles.

4 Servings.



### EASY HAMBURGER QUICHE

1 unbaked 9" pastry shell	1 1/2 C. (1/2 lb.) grated cheddar
1/2 lb. ground beef	or swiss cheese
1/2 C. real mayonnaise	1/3 C. sliced thin green onion
1/2 C. milk	(if none available use regular onion)
2 eggs	
1 Tbsp. Argo corn starch	dash salt/pepper

Brown meat in skillet over med. heat. Drain all fat. Blend mayonnaise, milk, eggs and corn starch till smooth. Stir in meat, cheese, onion and salt/pepper. Turn into pastry shell. Bake at 350° for 35-40 min. or until golden brown when knife comes out clean.

EASY AND VERY ECONOMICAL

Mrs. Taous M. Sawyer

## ELEPHANT STEW

- 1 Elephant (medium size)
- 2 Rabbits, optional

lots of Brown Gravy  
Salt & Pepper to taste

Cut elephant into small bite size pieces. This will take about 2 months. Reserve the trunk, you will need something to store the pieces in. Add enough brown gravy to cover. Cook over kerosene fire for about 4 wacks at 465°. This will serve about 3,800 people. If more are expected, two rabbits may be added. Do this only if necessary, as most people do not like to fine hare in the stew. Really great for a crowd.

Audrey Allen

# BARBECUED MEAT BALLS

1 1/2 lbs. Hamburg	1/4 tsp. Pepper
3/4 C. Cracker or bread crumbs	2 Tbsp. Catsup
1 tsp. Salt	2 Eggs

Make small balls and put in shallow pan. 10 oz. jar of strawberry or apricot jam. 1 bottle barbecue sauce. Mix and pour over meat balls and bake at 350° for 30 minutes.

Velma Allen

\* \* \* \* \*

# CHEESE AND VEGETABLE CASSEROLE

Dena Spofford

1 lb. Cottage Cheese	1/2 to 1 pkg. frozen vegetables
3 Eggs	(or use 1 1/2 C.)
1/4 C. Butter (Marg.) Melted	3 Tbsp. Flour
1/4 lb. Cheddar Cheese (coarse)	1/2 tsp. Salt

Combine cottage cheese, eggs and butter. Add cheddar and vegetables. Blend in flour. Bake at 350° about 1 hour until brown.

## SMOKY POTATO BRICE

- 1 12 Oz. pkg. fully cooked sausage links
- 1 5½ Oz. pkg. au gratin potatoes
- 1 large apple, pared, cored & diced (1 cup)

Halve 3 sausage links lengthwise. Slice remaining sausages. Prepare potatoes according to package directions. Add apples and sausages. Bake in 1½ qt. casserole uncovered @ 400° for 25-30 minutes. Arrange halved links on top and bake further 10 minutes.

Ruth Sawyer



# OVEN BEEF BURGUNDY

Pat Crowell

2 lb. chuck or round beef  
 1 Tbsp. Kitchen Bouquet  
 ½ C. Cream of Rice  
 4 carrots quartered  
 2 C. sliced onion  
 1 C. sliced celery

1 clove garlic, minced  
 2 tsp. salt  
 1/8 tsp. pepper  
 1/8 tsp. marjoram  
 1/8 tsp. thyme  
 1 C. Burgundy Wine

Cut meat into 1½" cubes and place in 2½ qt. casserole and toss with Kitchen Bouquet. Mix in Cream of Rice. Add remaining ingredients. Cover and bake in pre-heated 325° oven until everything is tender. TIME: Approx. 2½ hrs. Stir every 30 minutes. Serve with potatoes, rice or noodles.

Serves 6-8

## APPLESAUCE MEATLOAF

1 C. Soft bread crumbs (1 1/2 - 2 slices)  
1/2 C. Applesauce  
1 lb. lean ground beef  
1 slightly beaten egg

2 Tbsp. finely chopped  
Onion  
1/2 tsp. Salt  
Dash Pepper

Combine applesauce and bread crumbs. Add ground beef and remaining ingredients. Blend thoroughly. Shape into loaf in 9" x 5" pan.

With a spoon make a depression in the top of loaf. Combine 1/4 cup applesauce and 1 1/2 tsp. brown sugar: pour into depression.

Bake at 350° for 1 hour.

Amount: 4 servings.

Joyce Pope

## HAMBURGER PIZZA

Linda Currier Fischer

1. 2½ lbs. ground beef  
¼ C. soft bread crumbs (1 slice)  
1 small onion chopped  
Combine in bowl, mix lightly. Put evenly over bottom of cookie sheet.  
  
2 tsp. salt  
¼ tsp. pepper  
½ C. milk
2. 1 can (8 oz.) tomato sauce  
1 tsp. Oregano (or less)  
Mix in small bowl. Spread over meat.  
  
¼ tsp. garlic powder
3. 1 pkg. (8 Oz.) mozzarella (or munster)cheese, sliced thin.
4. 1 pkg. (4 oz.) sliced Pepperoni  
1 can (3-4 oz.) sliced mushrooms, anchovy fillets, drained, sliced ripe  
and stuffed olives, sardines, cut up, green pepper, in thin strips.  
Arrange over cheese.
5. Sprinkle over whole pizza 1/4 C. grated Parmesan cheese.
6. Bake 'til done, as you like it. Spoon off drippings. Garnish with parsley if desired. Cut in wedges or blocks.

## SAUCE FOR BROWNED FISH

Lay split fish in shallow pan - sprinkle with 4 Tbsp. flour  
Spread with following mixture:

3 Tbsp. mayonnaise	$\frac{1}{4}$ tsp. salt
2 Tbsp. lemon juice	$\frac{1}{4}$ tsp. paprika
2 Tbsp. butter melted	$\frac{1}{4}$ tsp. celery salt

Broil or bake until well browned - Garnish with parsley and  
lemon quarters.

Dena Spofford



## SCALLOPED OYSTERS

- 1 pt. oysters
- 2 C. 2-day old coarse bread crumbs mixed with  $\frac{1}{2}$  C. Crax crumbs
- $\frac{3}{4}$  C. melted butter mixed with few drops Worcestershire Sauce  
and 1 tsp. grated onion and juice
- Salt and pepper for each layer

Layer of crumbs, then oysters, then sauce, and top with crumbs.  
Bake in 425° oven about 30 minutes.

Pat Lewis

## BEEF STEW IN THE CROCK POT

3-5 carrots cut up	1 bay leaf
3 potatoes cut up	1 Tbsp. salt
2 lb. stew meat	1 tsp. paprika
1 C. water	pinch of sugar
1 tsp. worcestershire sauce	dash of allspice
	1-3 stalks celery cut up with tops

Put all ingredients in Crock-pot in order listed. Stir just to drop spices in. Cover and cook on high for 1 hour, then low for about 8 hours.

Diana Augspurger

# SPAGHETTI A LA KING CRAB

Kathy Hudson

- |  |                                |
|--|--------------------------------|
| 2 (7 1/2 oz.) cans Alaskan King Crab or 1 lb. frozen Alaskan King Crab | 2 Med. Tomatoes, diced         |
| 2 Tbsp. Olive Oil  | 1/2 C. Chopped parsley (fresh) |
| 1/2 C. Butter  | 2 Tbsp. Lemon Juice            |
| 4 Cloves Garlic minced   | 1/2 tsp. Italian Seasoning     |
| 1 Bunch Green Onions, sliced   | 1/2 tsp. Salt                  |
|  | 1 lb. Spaghetti                |
|  | Farmesan Croutons (below)      |

Drain canned crab and slice, or defrost, drain and slice frozen crab. Heat oil and butter. Add garlic and saute gently. Add crab, green onions, tomatoes, parsley, lemon juice, Italian seasoning and salt. Heat gently 8 - 10 min. Meanwhile, cook spaghetti in boiling, salted water just until tender. Drain spaghetti - toss with King Crab mixture and parmesan croutons. Pass additional grated parmesan cheese. 6 servings.

Croutons: Place 3 Tbsp. butter in shallow baking pan. Place in 350° oven until butter is melted. Slice French bread into small cubes to make about 1 cup. Toss with melted butter. Return to oven until golden, about 6 min. Sprinkle with 2 Tbsp. grated parmesan cheese and toss.

## SALMON OR TUNA LOAF

Mix 2 C. Salmon or tuna  
1/2 C. Bread Crumbs  
1/4 C. Butter  
2 Eggs beaten  
Celery if you like

1 tsp. Parsley  
Salt & Pepper  
Worcestershire Sauce  
Chopped Onion  
Green Peppers

Put into buttered baking dish. Set in a pan of water. Bake at 350° until firm (30 min.) Cover with sauce when cool.

Cucumber Sauce: 1 cucumber chopped, drain thoroughly. Add 1 tsp. salt, pinch of pepper.

Chill, fold in 1/2 cup sour cream.

Marion Houston



# CHICKEN A LA KING

Jeannine Tucker

- 1 can (6 oz.) sliced mushrooms
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 C. diced green pepper
- 2 C. light cream
- 2 C. chicken broth
- 2 C. cubed cooked chicken
- 1 jar (4 oz.) pimento (chopped)

Cook & stir mushrooms & green pepper in butter for 5 minutes. Remove from heat. Blend in flour, salt & pepper. Cook over low heat, stirring until bubbly. Remove from heat. Stir in broth & cream. Heat to boiling, stirring constantly. Boil 1 minute. Add chicken & pimento, heat through. Serve in toast cups - Cut crust from bread, butter one side & press buttered side down in muffin tins. Bake 12 min. at 375°.

Serves 4-6

PAPRIKAS CSIRKE  
(Chicken Paprika)

Joan Nash

1 2½-3 lb. fryer, cut up  
salt, paprika  
3 Tbsp. salad oil

1 med. onion coarsely chopped  
¾ C. sour cream  
hot cooked noodles

Rub chicken pieces with 1 tsp. salt and ½ tsp. paprika. Cook chicken pieces in oil in skillet over med. high heat until browned; pour off drippings. Add onion and ½ cup water and heat to boiling. Reduce heat to low; cover and simmer 30 minutes or until tender. Remove chicken to warm platter; keep warm. In same skillet over low heat stir in sour cream, 1 tsp. paprika, ½ tsp. salt; heat, stirring constantly until hot (do not boil). Pour sauce over chicken - serve with noodles.

4 Servings

## CHICKEN TURNOVERS

Janet Manganello

1/3 C. Crushed herb seasoned  
croutons or bread stuffing  
1/4 C. Chopped walnuts  
1 (3 oz.) pkg. cream cheese  
with chives  
2 Tbsp. Margarine  
1 - 2 cans (5 oz.) boned chicken  
drained or 1 C. cubed cooked  
chicken

1/3 C. Drained mushroom  
stems and pieces  
1 Can (8 oz.) Pillsbury  
crescent rolls  
3 Tbsp. Margarine melted

In small bowl, combine crushed croutons and walnuts; set aside.  
In medium bowl, combine softened cream cheese, 2 Tbsp. margarine.  
Stir in chicken and mushrooms. Set aside. Separate crescent  
dough into 8 triangles and spread each with about 1/4 C. chicken  
mix. Roll up, starting at shortest end side of triangle and roll  
to opposite point. Tuck sides and point under to seal. Dip  
rolls in melted margarine. Coat with crumb-nut mixture. Place  
on ungreased cookie sheet.  
Bake 375° for 15-20 minutes until golden. Serve with sauce.  
Serves 4 - 5.

Sauce: 1 pkg. Chicken gravy mix (prepared according to pkg.).  
Add 1 - 2 Tbsp. chopped mushrooms.

## BEEF STEW

2 lbs. stew beef	1 large (28 or 32 oz.) can
3 or 4 carrots-cut up	tomatoes
3 or 4 stalks celery-cut up	1 sm. 8 oz. tomato sauce
1 or 2 onions sliced	$\frac{1}{2}$ C. Burgundy Wine (optional)
3 Tbsp. instant tapioca	

Put in pot (crockery type) and put in 250° oven for 6 hours.  
Or use crockpot and cook 4 or 5 hours on high setting then low setting until done.

Marjorie Allen



## CHICKEN VERMOUTH WITH RICE

- 1 Frying chicken (2 1/2 - 3 lbs.)
- cut into serving pieces
- 2 1/2 tsp. salt
- 1/2 tsp. Pepper
- 3 Medium carrots, sliced
- 2 Ribs celery, thinly sliced
- 1 Medium onion, thinly sliced
- \* 12 Cloves Garlic, peeled
- 2 Tbsp. Chopped Parsley
- 1/3 C. Dry White Vermouth
- 1/4 C. Sour Cream
- 3 C. Hot (cooked in chicken broth) rice.

Sprinkle chicken with salt and pepper. Place all ingredients, except sour cream and rice, in a 2 qt. covered casserole. Cover with double thickness of foil. Place casserole lid over foil.

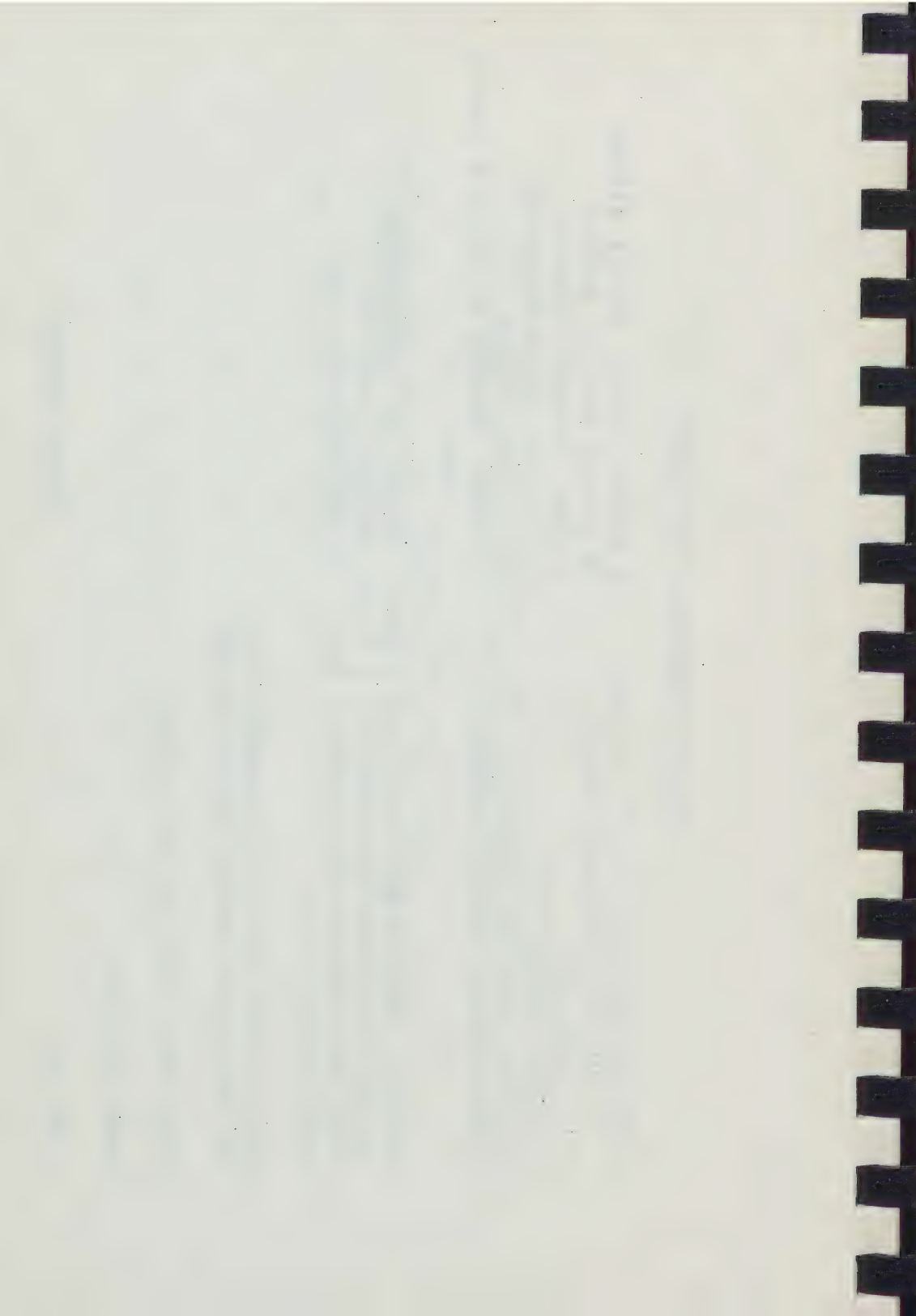
Bake at 375° for 1 1/2 hours.  
(Do not remove cover during baking)

When done, stir in sour cream.

Serve on rice.

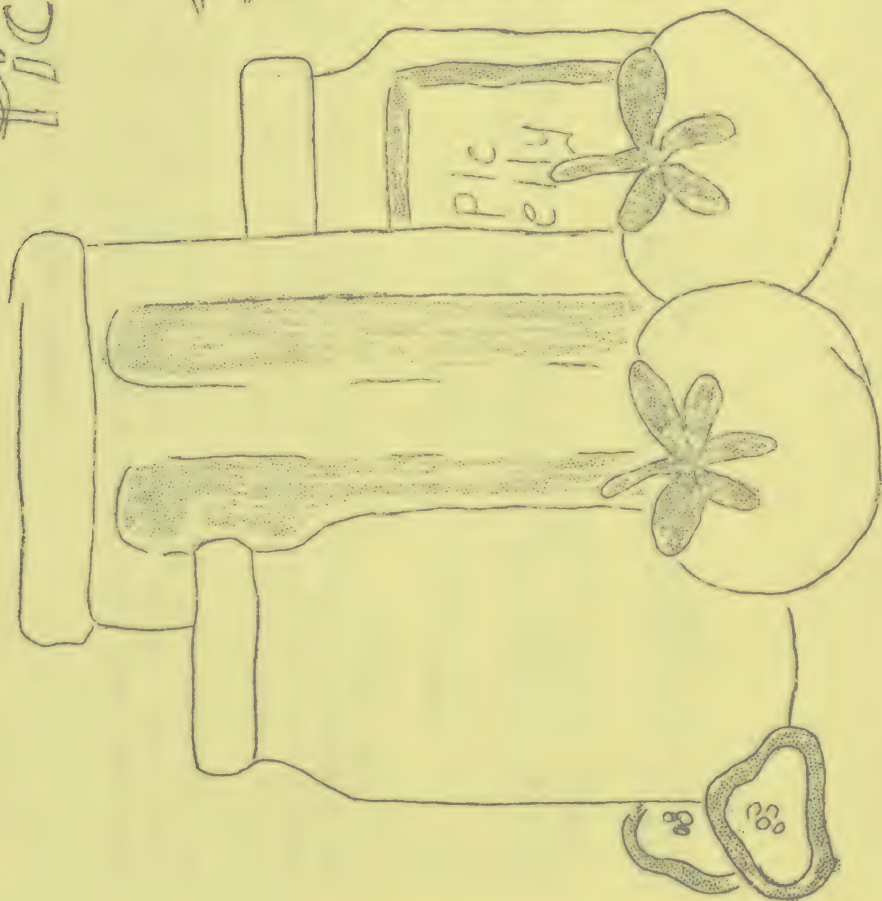
\* yes 12

Kathy Hudson



# Pickles And

A REMOVAL







## GREEN TOMATO PICKLE

Freda Anderson

Wash and cut into thin slices 1 peck (12-14 lbs.) green tomatoes. Slice and add 12 large onions. Sprinkle with 1 C. coarse salt. Let mixture set for 12 hours. Wash in clear water and drain.

Heat to the boiling point; 3 qts. cider vinegar. Seed, remove membranes and add: 12 green peppers sliced thin, 6 sweetened red peppers - diced. Add 12 minced cloves of garlic and 4 lbs. of brown sugar.

Add the tomatoes and onions.

Tie in a cloth bag and add: 2 Tbsp. dry mustard, 2 Tbsp. whole cloves, 2 Tbsp. powdered ginger, 2 sticks cinnamon, 1 Tbsp. salt, 1 Tbsp. celery seed.

Simmer until tomatoes are transparent (about 1 hour). Place pickles in sterile jars and seal.

## SQUASH PICKLES

Mix together 8 cups thinly sliced yellow summer squash, 2 green peppers cut up and 2 onions sliced thin. Place this in bowl or pan. Sprinkle  $\frac{1}{4}$  cup salt over mixture and cover with 1 or 2 trays of ice. Let set 1 hour. Drain.

Bring to a boil: 2 cups vinegar, 1 tsp. mustard seed and 3 cups sugar. When above mixture is boiling good, pour in squash mixture. Bring to another boil. Pack in pint jars and seal.

Maurine Cloutier  
(sister's recipe)

# DILLY BEANS

Ginny True

2 lbs. green beans trimmed  
1 tsp. cayenne pepper  
4 cloves garlic  
4 heads dills

2 1/2 C. water  
2 1/2 C. vinegar  
1/4 C. salt

Pack beans, lengthwise, into hot Ball jars, leaving 1/4 inch head space. To each pint, add 1/4 tsp. cayenne pepper, 1 clove garlic and 1 head dill. Combine remaining ingredients and bring to boil. Pour boiling hot over beans, leaving 1/4 inch head space. Adjust caps. Process pints and quarts 10 min. in boiling water - water bath.

Yield about 4 pints.

Note: Let beans stand for two weeks before tasting to allow flavor to develop.

## BREAD AND BUTTER PICKLES

Slice 6 qts. cucumbers, 1 1/2 qts. onions. Cover with 1 cup salt and 9 cups of cold water. Let stand 3 hours and drain. Mix 1 1/2 qts. cider vinegar, 1 Tbsp. mustard seed, 6 C. sugar, 1 Tbsp. celery seed, 1 Tbsp. tumeric powder.

Bring to boil and pour over cucumbers. Let stand till cold and put into jars.

Anne Hastings



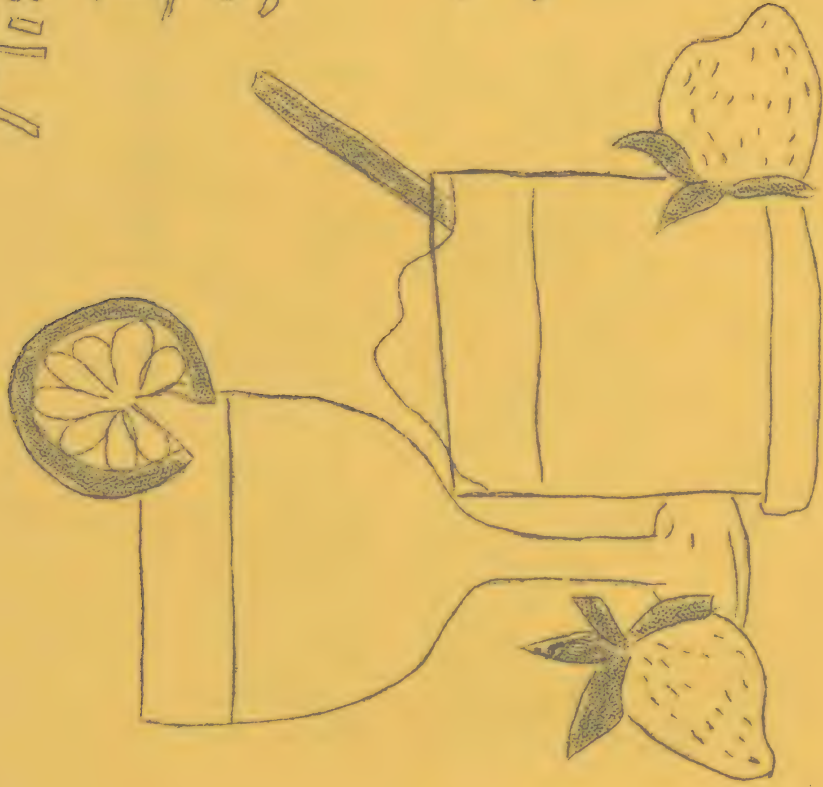
Miscellaneous:

Beverages

Soups And

Chowders

Breakfast





### DATE-CINNAMON GRANOLA

- |   |                                |
|---|--------------------------------|
| 4 C. quick cooking or old fashioned rolled oats | 1-2 tsp. cinnamon              |
| 1 pkg. shredded coconut                         | $\frac{1}{2}$ C. honey         |
| 1 C. finely chopped walnuts                     | $\frac{1}{3}$ C. vegetable oil |
| $\frac{3}{4}$ tsp. salt                         | $\frac{1}{2}$ tsp. vanilla     |
|   | 1 C. chopped dates             |

In large bowl, combine first 5 ingredients. In small bowl, combine honey, oil and vanilla. Stir into dry mixture. Mix well with hands. Spread on two 10" x 15" jelly roll pans. Bake at 350° for approximately 25 minutes, stirring occasionally (or until golden brown). Shift position of pans once during baking. When cool, stir with fork until crumbly. Add dates. Store in tight container in refrigerator.

Makes approx. 9 C.

Janet Manganello

## FRUIT PUNCH

- 1 large can pineapple juice
- 1 large can orange juice
- 1 pkg. strawberry Kool-ade
- $\frac{1}{2}$  C. sugar

Mix all ingredients together in gallon jug and fill jug with ice cubes and water. Chill and serve.

If a pre-sweetened package of Kool-ade is used, omit the  $\frac{1}{2}$  C. of sugar.

Rosalie Davis



### RHUBARB PUNCH

Cover 6 lbs. rhubarb with water and simmer. During last of cooking add grated rind of 2 lemons and 2 oranges.

Strain and measure the juice. Add 3 lbs. sugar and enough water to make 6 quarts. Chill.

When ready to serve, add 1 pt. lemon juice, 1 pt. orange juice and 1 quart ginger ale.

Serves 50

Marjorie Stearns

## CRANBERRY SPECIAL

- 3 C. sugar
- 1 bottle (1 pint each) cranberry juice cocktail
- 2 qts. grapefruit or pineapple juice
- 4 qts. ginger ale

Stir sugar into cranberry juice until dissolved. Add grapefruit or pineapple juice and chill. Pour into a punch bowl and stir in ginger ale just before serving.

50 - 60 servings

Thelma Mansfield

### ZIPPY CRANBERRY COOLER

Combine 1 pt. bottle cranberry juice cocktail, chilled, with one 6-oz. can frozen lemonade concentrate and 2 cups cold water.

Just before serving, add ice cubes. Carefully pour two 7-oz. bottles lemon-lime carbonated beverage, chilled, down side of pitcher.

Makes about 7 cups.

Elaine Stewart

## PEAR HONEY

Peel and quarter pears. Grind with coarse disc of food chopper. Add 1 lb. of sugar for 1 lb. ground pears. To each 8 or 10 pints of ground pears, add 1 large can crushed pineapple and 1 cup of honey. Bring to a brisk boil. Boil slowly for about  $1\frac{1}{2}$  hours. Ladle into glasses. Cover with hot paraffin.

NOTE: Firm to hard pears work best.

Theima Mansfield



## SALMON CHOWDER

2 C. salmon, 1 lb. can	1 tsp. celery salt
2 C. water	4 Tbsp. butter
1 C. tomato juice	1 tsp. salt
$\frac{1}{2}$ C. diced onions	1 tsp. dry mustard
1 C. raw, cubed potatoes	3 C. milk
	$\frac{1}{2}$ tsp. Worcestershire sauce

Discard bone and skin from salmon. Combine first six ingredients. Cover and simmer for 40 minutes. In another saucepan, melt butter, add flour, salt and mustard; mix until smooth. Gradually add milk, cook while stirring until thick and smooth; add worcestershire sauce. Add sauce mixture to salmon mixture; stir well and serve piping hot.

Makes 10-12 servings.

Sylvia Currier

## REGAL CHOCOLATE SAUCE

1/2 C. light corn syrup	3 1-oz. sq. unsweetened chocolate
1 C. sugar	1 tsp. vanilla
1 C. water	1/2 C. evaporated milk

Combine corn syrup, sugar & water; cook to soft ball stage (236°). Remove from heat; add chocolate; stir until chocolate melts. Add vanilla. Slowly add evaporated milk; mix thoroughly. Cool. Makes 2 1/2 cups.

Elaine Stewart

### SKINNY SHAKE

1 16-oz. can of bread crumbs  
½ C. vegetable oil

Stir with fork or pastry blender.

Add: 1 Tbsp. salt  
1 Tbsp. paprika  
1 Tbsp. celery salt  
1 tsp. pepper

Or use onion-garlic powder, sesame or poppy seeds, dried herbs  
or lemon pepper.

Harriet Dutton

RECIPE FOR A WELL-ORDERED HOUSEHOLD

2 C. Justice

1 C. Consideration

5 C. Patience

1 C. Discipline

Sweeten with charity; let it simmer well. Take daily in large doses and keep constantly on hand.

Suzanne Plouff



### EGG'N CHEESE BREAKFAST SPECIAL

6 Slices bread	1 Tbsp. Dry Mustard
1/2 lb. Cheddar cheese (grated)	1 tsp. Salt
6 Eggs beaten	Dash Worcestershire sauce
2 C. Milk	1/4 C. Butter melted

Cut bread in cubes and toast for 20 minutes at 250°. Put half in well-greased 13 x 11 pan. Cover with half of cheese. Repeat with another layer of bread cubes, then remaining cheese. Beat eggs with milk and seasonings. Pour over bread and cheese. Pour melted butter over all. Refrigerate overnight. To bake, place in pan of hot water, bake at 400° for 1 hour 15 minutes. Serves 6.

Betty Low

# SATURDAY MORNING SWEDISH PANCAKES

2 Eggs  
2 1/4 C. Milk  
2 tsp. Sugar

1 tsp. Salt  
1 1/2 C. Flour

Beat eggs well then add milk, sugar, and salt. Beat. Add flour and mix well.

Drop from tablespoon into small amount of cooking oil over medium heat (300° on electric fry pan). Turn once.

Total time (prepare and fry): 20-30 minutes.

Amount: Serves 4.

Glenn Pope

"MAKE AHEAD" CHRISTMAS BREAKFAST CASSEROLE  
(Great for a brunch)

7 slices bread (crust removed)	1/2 tsp. Salt
8 oz. Grated cheddar cheese	1/4 tsp. Pepper
3 C. Milk	1 tsp. Dry mustard
6 Eggs	3 strips bacon cut in half

Grease oblong baking dish. Break up bread into pieces and place in dish, add grated cheese. Beat eggs; add milk and seasonings. Pour mixture over cheese and bread. Top with bacon slices. Cover; refrigerate overnight.

Bake covered at 350° for 50-55 minutes.

6 Servings.

Joan Nash

# RUFFLY BUBBLE PANCAKE

3 Eggs

1/2 C. Milk

2 Tbsp. melted butter

1/2 C. Flour

1/4 tsp. Salt

Beat eggs slightly. Add flour, salt, milk and butter. Grease a 10" skillet or pie pan. Pour batter into cold pan. Slip into a 450° oven and bake exactly 18 minutes. Reduce heat to 350° and bake 10 minutes more. Remove and serve immediately. Sprinkle with powdered sugar. May be served with syrups or fruit.

Pat Lewis



# QUANTITY COOKING

FOOD	25 SERVINGS	100 SERVINGS
<u>MEATS AND POULTRY:</u>		
Wieners		
Roast Beef or Veal	6 1/2 pounds	25 pounds
Hamburger	10 pounds	40 pounds
Turkey or Chicken	9 pounds	35 pounds
Fowl (Roasted)	13 pounds	50 to 75 pounds
Baked Ham (Boned)	16 pounds	60 pounds
	10 pounds	30 pounds

## VEGETABLES AND CASSEROLES:

Fresh Peas	18 pounds	70 pounds
Potatoes (for salad)	1/2 peck	1/2 bushel
Mashed Potatoes	9 pounds	35 pounds
Scalloped Potatoes	7 1/2 pounds	25 pounds
Fresh Green Beans	5 pounds	18 pounds
Baked Beans (Canned)	3/4 gallon	2 1/2 gallons
Scalloped Tomatoes	1 gallon	4 gallons
Spaghetti	1 1/4 gallons	5 gallons

### SANDWICHES:

Bread

Rolls

Mayonnaise

Butter

Sandwich Fillings

(Meat, eggs, etc.)

Lettuce

50 slices or 2 one  
pound loaves  
4 dozen  
1 cup  
1/2 pound  
1 1/2 quarts  
1 1/2 heads

200 slices or 12 one  
pound loaves  
16 dozen  
4 to 6 cups  
2 pounds  
5 to 6 quarts  
5 to 6 heads

### BEVERAGES:

Coffee

Cream for Coffee

Lemonade

Tea

1/2 to 3/4 pound  
1 1/2 pints  
10 to 15 lemons,  
1 1/2 gal. water  
1/12 pound and  
1 1/2 gal. water

2 to 2 1/2 pounds  
6 pints  
40 to 60 lemons,  
6 gal. water  
1/3 pound and 6 gal.  
water

### SOUPS AND SALADS:

Jello Salad

Salad Dressing

Shredded Cabbage for Slaw

Potato Salad

Fruit Cocktail

Soup

Lettuce (for salad cups)

3/4 gallon  
1 pint  
5 pounds  
4 1/4 quarts  
3/4 gallon  
1 1/2 gallons  
4 large heads

2 1/2 gallons  
2 quarts  
20 pounds  
4 1/2 gallons  
3 gallons  
6 gallons  
12 large heads



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**DATE DUE**

